Christmas whoopies

Did you always wanted to make whoopies? With this recipe from Wilton you can make these beautiful Christmas whoopies! The base of the whoopies is made with the FunCakes mix for Cupcakes. After that you can decorate them as you wish.

Boodschappenlijstje

Wilton Standard Adaptor/Coupler

03-3139
€1.35

Other materials for 10 whoopies:

- 275 gram butter
- 3 eggs (approx. 150 gram)
- 1 tablespoon of cocoa

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 250 gram mixture, 125 gram butter, 1 tablespoon of cocoa and 3 eggs in 4 minutes on low speed to a smooth batter. Lubricate the whoopie pie pan and fill the holes to 2/3 with the batter. Bake them in approx. 10 minutes. Let them cool down in the pan.

For the buttercream, add 125 ml of water to 125 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Add 1 tablespoon of mint flavour to the cream, 2 minutes before ending the mixing.

Cover one part of the whoopies with a layer of cream and place the second layer on top. Fill a deep plate with a mix of red and white sugars and carefully roll the sides of the whoopies true the sugar.

Knead 50 gram pink fondant well and roll this out on some icing sugar. Put the relief mat on top and press this in the fondant with a rolling pin. Remove the mat and cut out rounds. Paste the rounds on the whoopies with some cream.

Knead and roll out 50 gram brown fondant, cut out gingerbread boys. Place the gingerbread boys with some water of edible glue on the pink rounds. Attach the coupler and tip 3 on the icing tube and decorate the boys. You can even add some details if you want with red food paint.

Made possible by Wilton.