

Red Velvet Whoopie Pies

**Green
house**
Your Solution For BARESCA



Red Velvet Whoopie Pie

Unsalted Butter	113	g
Brown Sugar	200	g
Eggs	50	g
	(1 nos)	
<i>Green House Vanilla Flavour</i>	4	g
Milk	120	g
<i>Green House Red Velvet Emulco</i>	14	g
Salt	1	g
All-purpose Flour	240	g
Baking Soda	3	g

Cream Cheese Filling

Cream Cheese	200	g
Icing Sugar	90	g
Butter	130	g
Dairy Whipping Cream	30	g
Lemon Juice	10	g

Preparation Time : 10 minutes

Baking Time : 10-15 minutes

Makes around 8 pcs (7cm Diameter) sandwiched pies

Directions:

Red Velvet Whoopie Pies

1. Preheat oven to 375°F/190°C.
2. Line a tray with parchment/grease proof paper.
3. Beat butter and brown sugar till creamy. Add egg and mix well.
4. Mix **GH vanilla flavour, GH Red Velvet Emulco** and milk in a separate bowl. Add in this mixture little by little till well combined.
5. Gradually add in sifted baking soda, salt and all-purpose flour into the mixture, mix well.
6. Scoop and portion batters on the tray, with an approximate diameter of 5cm each.
7. Bake for 10-15 minutes. Allow it to cool for 5 minutes in pan before unmoulding.

Cream Cheese Filling

1. Beat softened cream cheese and icing sugar till smooth, add in butter and continue to beat till well combined.
2. Gradually add in whipping cream, follow by lemon juice. Beat well.
3. Pipe the filling on a whoopie pie, and sandwich with another piece.

Green House Ingredient Sdn. Bhd.

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