



DOUBLE CHOCOLATE WHOOPIE PIE

Yield: 24pcs round pies (12 pairs)

Ingredients:

250g	All purpose flour	120ml	Buttermilk
45g	Peotraco Natural Cocoa Powder	Filling:	
1/2 tsp.	Peotraco Pure Baking Soda	200g	Peotraco Baker's Mate Whipping Cream Powder
1/2 tsp.	Baking powder		
1/2 tsp.	Salt		
			Toppings: Chocolate Chips
115 g	Unsalted Butter		
50 g	Large Egg		
150 g	Peotraco Sugarlyte		
1 tsp.	Coffee powder		



Procedure:

1. Preheat oven to 175°C (350°F). line trays with parchment paper.
2. Sift together All purpose flour, Peotraco natural Cocoa Powder, Peotraco Pure Baking Soda, baking powder and salt.
3. In another bowl, whisk melted butter, Peotraco Sugarlyte and egg until smooth. Add coffee powder.
4. Alternate adding dry ingredients and buttermilk into a wet mixture, beginning and ending with dry ingredients. Mix just until combined.
5. Transfer batter into a piping bag and pipe 5cm (2-inch) rounds.
6. Bake for 8 minutes or until tops spring back lightly.
7. Cool completely on a wire rack.
8. Prepare whipping cream according to package instructions.
9. Pipe cream onto one piece, sprinkle chocolate chips, then sandwich with another.