

SALTED PEANUT WHOOPIE PIES



FOOD
SERVICE



Although they have been around for decades, Whoopie Pies have enjoyed a huge increase in popularity in New Zealand over the last couple of years. Thought to have originated in the Amish community of Pennsylvania, Whoopie Pies are a sandwich of two soft cookies with a sweet, fluffy filling, traditionally made with marshmallow.

This recipe has a salted peanut filling – another recent flavour trend.

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SALTED PEANUT WHOOPIE PIES

MAKES 12



INGREDIENTS

SALTED PEANUT FILLING

	Approx Unit Price	Approx Ingredient Cost
100g roasted salted peanuts, crushed plus extra for garnish	0.00699	\$0.70
500g Chelsea Icing Sugar	0.00280	\$1.40
200g cream cheese	0.010385	\$2.08
50g butter, melted and cooled but still soft	0.00718	\$0.36

WHOOPIE PIES

150g Chelsea Soft Brown Sugar	0.00280	\$0.42
280g plain flour	0.00166	\$0.46
30g cocoa powder	0.01158	\$0.35
10g baking soda (2tsp)	0.00260	\$0.03
4g baking powder (1tsp)	0.00980	\$0.04
1 no. 7 egg	0.22967	\$0.23
160g natural yoghurt	0.00240	\$0.69
70ml Simply Pure Canola Oil	0.00240	\$0.17
60ml boiling water	0.00000	\$0.00

CHOCOLATE GLAZE

3g powdered gelatine	0.00417	\$0.01
110g Chelsea Caster Sugar	0.00233	\$0.26
80ml water	0.00000	\$0.00
80ml cream	0.00485	\$0.39
40g cocoa powder	0.01158	\$0.46

METHOD

Salted Peanut Filling

Make filling in advance and chill completely before using.

Pulse-chop the peanuts in a food processor until roughly chopped with some fine bits but still some texture (like breadcrumbs). Transfer to a small bowl.

Blend icing sugar and cream cheese in the food processor briefly until mixed, then transfer to a food mixer and whip with the whisk attachment for about 2 minutes on low speed. Add the cooled but still soft melted butter and the crushed peanuts to the mixture and beat for a further minute.

Scrape mixture into a piping bag with a star nozzle and refrigerate until set.

Whoopie Pies

Preheat oven to 200°C and line 2 baking sheets with baking paper.

Put the brown sugar into a large bowl and sift over the flour, cocoa powder, baking soda and baking powder. Mix together.

In a separate bowl whisk together the egg, yoghurt and oil. Whisk in the boiling water then immediately stir all the liquid into the dry mixture. Stop mixing once it is combined - do not overwork.

Allow batter to cool and rest for 5 minutes before transferring to a piping bag with a large round nozzle.

Pipe mixture onto prepared baking sheets in approximately 5cm rounds.

Bake for 10-12 minutes, or until they spring back to the touch. Cool slightly then transfer to a cooling rack to cool completely.

Glaze

Glaze should still be runny but slightly cooled before using.

Dissolve the gelatine in 1 Tbsp hot water.

Put the caster sugar, water and cream into a small saucepan and bring it to the boil then simmer for 2 minutes.

Add the cocoa powder and return to boil for another minute over high heat.

Remove from the heat. Stir in the gelatine.

Cool to room temperature to make easier to apply.

Assembly

Pair up whoopie pies to match sizes evenly. Put one half of each pair onto a cooling rack and apply glaze to the top. Sprinkle with chosen topping and transfer to chiller to cool and set completely. Remove from chiller as soon as glaze has set.

Pipe the peanut filling onto the other half of the whoopie pie, place the glazed half on top and serve.

TOTAL COST	\$8.04
COST PER PORTION	\$0.67
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$2.57
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Costs based on average wholesale prices at February 2014

VARIATIONS

- Use a traditional marshmallow filling, a cream cheese filling or a buttercream filling flavoured with orange zest.
- Replace salted peanuts with smashed salted almond praline.
- Replace salted peanut filling with a salted caramel sauce/cream cheese filling.

PROFIT

- Cost of goods is approx. \$0.67 exc. GST each. A selling price of \$2.60 would generate 70% gross profit, whereas a more realistic selling price of \$3.50 would generate 78% gross profit.

NUTRITION

- Contains wheat, egg, nuts and dairy products.

SERVICE

- Individual single-serve portions
- Do not stack as they may stick to each other.
- Do not make too many at a time – they are best served freshly baked. It is possible to freeze them and defrost in the chiller before they are needed.