



CHEF ELEGINO'S CANDY CANE PEPPERMINT CHOCOLATE WHOOPIE PIES

CANDY CANE PEPPERMINT CHOCOLATE WHOOPIE PIES

INGREDIENTS	GRAMS	VOLUME
All-purpose flour	240g	1 ¾ cup)
Dutched cocoa powder	55g	(½ cup)
Espresso powder	1g	(1 tsp)
Baking soda	4g	(1 tsp)
Salt	5g	(1 tsp)
Unsalted butter	120g	(½ cup)
Dark brown sugar	220g	(1 cup)
Large egg	1	1
Pure vanilla extract	15g	(1 tbsp)
Sour cream	225g	(¾ cup + 3 tbsp)

CANDY CANE PEPPERMINT CREAM CHEESE FROSTING

INGREDIENTS	GRAMS	VOLUME
Unsalted butter	150g	(2/3 cup)
Cream cheese	250g	(1 cup)
Powdered sugar	500g	(4 ½ cups)
Peppermint extract (to taste)		(2-3 tsp)
Crushed candy cane pieces		Optional

METHOD

- CANDY CANE PEPPERMINT CHOCOLATE WHOOPIE PIES:** Cream together butter, sugar, salt, and vanilla until fully combined.
- Add in the egg and mix. Then add in the sour cream.
- In a large bowl sift your flour, cocoa powder, baking soda, and espresso powder and add to the creamed butter mixture.
- Scoop the batter on to a baking sheet lined with parchment.
- Bake at 325F Convection Oven or 350F in a Conventional Oven until whoopie pies bounce back when pressed lightly.
- CANDY CANE PEPPERMINT CREAM CHEESE FROSTING:** In large bowl cream together the butter and cream cheese until fluffy.
- Add in the powdered sugar and mix until just incorporated.
- Add in peppermint extract to desired taste.
- Sandwich cooled whoopie pies with frosting and then roll in crushed candy cane!
- (Optional: Drizzle white chocolate on finished whoopie pies and decorated with festive holiday sprinkles!)