

**Easter Whoopies**

**Ingredients:**

**Kg/g**

1kg Mississippi Muffin/Cake Mix

425g Water

235g Oil

Mactop Extra or Traditional (whipped)

5th Avenue Lemon Icing

Chocolate Curls

Chocolate Eggs

**Method:**

- Add water and oil to Mississippi Muffin/Cake Mix in a mixer fitted with a beater and mix on 1st speed for 1 minute (the water should be tempered to give a final batter temperature of 22-24°C (72-76°F))
- Scrape down and beat for a further 6 minutes on 2nd speed
- Pipe 2" rounds (approx 35g) of batter onto baking tray
- Bake at 180°C (360°F) for 15 minutes
- Leave to cool
- Ice half of the whoopie pies with 5th Avenue Lemon Icing and decorate with chocolate curls and chocolate eggs
- Pipe a rosette of whipped Mactop Extra or Traditional and sandwich together