



Coffee Cream Whoopie Cookies

Coffee Cream Whoopie Cookies are delightful, crispy vanilla cake moons, generously sandwiched between a creamy blend of coffee cream and custard, and elegantly topped with flaked almonds for an extra satisfying crunch.

INGREDIENTS

INGREDIENTS	WEIGHT
COOKIES	
Classic Crème Muffin Mix	1.000kg
Egg	0.360kg
Water	0.210kg
Oil	0.300kg
COFFEE CUSTARD CREAM	
RAP Instant Custard Mix	0.500kg
Cold Water	1.250kg
Coffee Flavour	0.005kg
Whipped Cream	0.500kg
TOPPING	
Flaked Almonds	
Icing Sugar	

PRODUCTS

102792 Classic Crème Muffin Mix 15kg; 16581 RAP Instant Custard Mix 15kg



METHOD

COOKIES

1. Place muffin mix, egg and water into a bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 3 minutes on medium speed.
4. Add oil to bowl and blend on low speed for 2 minutes.
5. Using a piping bag fitted with a plain tip nozzle, pipe bulbs of the batter onto a baking tray lined with baking paper (approximately 20□30g in weight and 3□4cm diameter).
6. Bake whoopie cookies at 190°C until lightly golden.
7. Transfer to wire rack to cool.

COFFEE CUSTARD CREAM

1. Combine water and custard mix in a bowl.
2. Using a whisk, blend on slow speed for 1 minute. Scrape bowl.
3. Add coffee flavour and whisk on high speed for 5 minutes.
4. Leave to stand for 5 minutes.
5. Fold in whipped cream and put aside in fridge until cookies are cooled.

ASSEMBLY

1. Using a piping bag fitted with a star tube, pipe rosettes of coffee custard cream on the flat surface of the cookie, sprinkle lightly with flaked almonds, then top with another cookie.
2. Finish with a dusting of icing sugar.