

WHOOPIE PIE



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Zubereitung: Als erstes werden die 150g weiche Butter mit dem braunen Zucker und dem Vanillinzucker schaumig aufgeschlagen. Dann kommen die Eier hinzu und werden gut unter die Masse gerührt.

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Whoopie Pie Recipes Allrecipes com

These classic chocolate whoopie pies filled with a thick layer of fluffy white frosting are a treasured family recipe from Grandma. They make great Christmas gifts.

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Whoopie pie Wikipedia

History. While considered a New England classic and a Pennsylvania Amish tradition, they are increasingly sold throughout the United States. The whoopie pie is the official state treat of Maine (not to be confused with the official state dessert, which is blueberry pie).

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Whoopie Pies recipe Epicurious com

We prefer Droste brand Dutch-process cocoa for this recipe because it gives the cakes a richer chocolate flavor. Though whoopie pies can be served on the same day they're made, we think the cakes

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Whoopie Pies Recipe Taste of Home

Directions. In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs and vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with water and buttermilk, beating well after each addition.

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Whoopie Pies Recipe Food Network

Preheat oven to 350 degrees F, or preheat a convection oven to 315 degrees F. In a large bowl of an electric mixer, beat the sugar, butter, and eggs together until well combined.

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