



Creepy Crawly Whoopie Pies with White Chocolate Filling

Halloween 60-70 Minutes • Veggie

17A

Find all your unchilled
Market items in bag A.



Cornflour



Devil's Food
Cake Mix



White Chocolate
Chips



Cream Cheese



Chocolate Chips

Pantry Items

Vegetable Oil, Egg, Honey

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, bowl, baking paper, baking tray, measuring jug and kitchen scissors.

Ingredients

Ingredients	Quantity
Cornflour	40g
Devil's Food Cake Mix 13)	1 pack
White Chocolate Chips 7) 11)	90g
Cream Cheese** 7)	200g
Chocolate Chips 11)	100g

Pantry	Quantity
Water*	170ml
Vegetable Oil*	8 tbsp
Egg*	3
Honey*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1419 /339
Fat (g)	19.3
Sat. Fat (g)	7.6
Carbohydrate (g)	35.4
Sugars (g)	23.8
Protein (g)	5.5
Salt (g)	0.79

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **11**) Soya **13**) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Make the Cake Mix

a) Preheat your oven to 180°C/160°C fan/gas mark 3.

b) In a small saucepan, combine the **cornflour** and **water** (see pantry for amount). Heat on medium-high, stirring constantly, until thickened, 2-3 mins.

c) Once thickened, combine in a large bowl the **cornflour mixture**, **cake mix** and the **vegetable oil** (see pantry for amount).

d) Once combined, add the **eggs** (see pantry for amount) and mix to incorporate fully.



Melt the Milk Chocolate

a) Meanwhile, fill a measuring jug with **hot water** from your tap.

b) Place the unopened **packet** of **milk chocolate chips** into the **hot water** and set aside for 5 mins. Then, flip the **packet** upside down and leave for a further 5 mins.

c) Carefully lift the **packet** out of the **water** and massage to ensure all the **chocolate chips** have melted. If there are still unmelted **chips**, return to hot **water** until completely melted.



Bake the Whoopie Pies

a) Spoon the **cake mixture**, **2 tbsp** at a time, onto a lined baking tray, trying your best to keep the spoonfuls of **mixture** circular. The **mixture** should make approximately 20-24 individual circles.

TIP: Leave at least 2 inches between each blob of mixture. You may need 2 or 3 trays.

b) Pop the tray onto the middle shelf of your oven and bake until the **cakes** spring back slightly when pressed gently and appear dry on top, 11-13 mins.

c) Once baked, allow the cakes to cool on the tray for 5-10 mins before placing them onto a wire rack to cool completely.



Pipe the Chocolate Legs

a) Once the **milk chocolate** is melted in the **packet**, use kitchen scissors to snip off a small corner from the **packet** to create a small hole.

b) Pipe 5cm long lines of **chocolate** onto a lined baking tray and pop into the fridge to set, 15-20 mins.
TIP: We recommend at least 6 legs per whoopie pie.



Prep the White Chocolate Frosting

a) While the **cakes** bake, set aside as many **white chocolate chips** as you have **cakes** - these will be your creepy crawlies' eyes!

b) In a small saucepan, combine the remaining **white chocolate**, **honey** (see pantry for amount) and the **cream cheese**.

c) Stir on medium heat until the **chocolate** is completely melted, 3-4 mins. This is your **white chocolate frosting!**

d) Transfer the **white chocolate mixture** into a small bowl, then cover and refrigerate until the **cakes** are cool.



Spook and Serve

a) Divide the **white chocolate cream cheese mixture** over the flat side of **half** the cakes.

b) Place a few legs into the **frosting**, sticking out the sides, then sandwich together with an **uniced cake**.

c) To finish, pop a couple of the **reserved white chocolate chips** onto the top of each **whoopie pie** for the eyes.

Enjoy!