



NOTE: This recipe makes approximately 48 small carrot cake cookies, which will be sandwiched together with buttercream to make 24 whoopie pies. You may need to use several baking trays, or bake the cookies in 2 or more batches.

1. Preheat the oven to 180°C/160°C fan/gas mark 4. Grease the baking tray (or trays) and line with the provided baking paper.



2. Melt 115g of butter. Put the light brown sugar, caster sugar and vanilla (bag 1) in a large bowl, add the melted butter and mix until thoroughly combined. Add 1 whole egg and 1 egg yolk and mix until fully incorporated.



3. Wash and peel the carrots, then grate finely. The total grated weight should be 150g. Put the grated carrot into a sieve and press most of the moisture out with the back of a spoon. The total drained weight of the carrot should be approximately 125g. Fold the carrots into the mixture until they are completely coated.



4. Add the flour, cinnamon, baking powder and ginger (bag 2) and mix until fully combined. Spoon the mixture into one of the provided piping bags and cut 3cm off the end. Pipe flat rounds of mixture, no higher than 1cm, and about the size of a 50p piece, onto the prepared baking tray(s). Leave a 3-4 cm gap in between each cookie, as they will spread during cooking. Pipe 48 cookies, in as many batches as you need to.



5. Bake for 12 minutes, then check the cookies. If the tops are set and the edges are golden, remove from the oven, otherwise, bake for an additional 3-8 minutes if needed. Leave to cool on the baking tray for 5 minutes, then transfer from the tray to a wire rack to cool completely.



6. While the cookies are cooling, make the buttercream. Beat 100g of softened butter in a bowl and gradually add the icing sugar and cinnamon (bag 3). Beat until thick and combined. If the buttercream is too firm to pipe, loosen it with a teaspoon of water.



7. To assemble the whoopie pies, spoon the buttercream into the second provided piping bag and cut 3cm off the end. Pipe enough icing onto half of the carrot cookies, that when sandwiched with a second cookie, the icing spreads to the edge. Whilst still in the sealed bag, crush the pistachios (bag 5) to a fine dust with a rolling pin and leave to one side.



8. Half fill a mug or bowl with very hot (not boiling) water and sit the sealed bag of white chocolate (bag 4) in it. When the chocolate is completely melted, snip a really tiny hole (approximately 1mm) off the corner of the bag and drizzle over the whoopie pies. Before the drizzle sets, sprinkle the crushed pistachios on to the very centre of the whoopie pies.

MY TOP TIP To fill the piping bag, hold the bag in the middle and fold the top half of the bag over your hand. With a spoon or spatula, scoop the mixture into the end of the piping bag. Scrape excess mixture off the spoon or spatula against the side of the bag before withdrawing it.

Michel Roux
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SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	40 MINS	12-20 MINS PER BATCH	24

IN THE KIT

Bag 1: 90g light brown sugar, 80g caster sugar, ½ tsp vanilla flavouring

Bag 2: 190g plain flour, 1 ¼ tsp ground cinnamon, ¾ tsp baking powder, ½ tsp ground ginger

Bag 3: 200g icing sugar, ¼ tsp ground cinnamon

Bag 4: 40g white chocolate

Bag 5: 5g pistachios

Butter measure

4 x A4 baking paper sheets

2 x large piping bags

YOU WILL NEED

215g (115g + 100g) softened unsalted butter, + extra for greasing

2 medium eggs (1 whole egg + 1 yolk)

150g (2-3 large) finely grated carrot

baking tray(s)

peeler

grater

STORAGE

These whoopie pies are best served at room temperature. Store in an airtight container, in a cool, dry place.

INGREDIENTS

Icing sugar: (sugar (97%), maize starch), plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), light brown sugar (sugar, cane molasses), caster sugar, white chocolate chunks; (sugar, whole **milk** powder, cocoa butter, skimmed **milk** powder, emulsifier: **soya** lecithin, natural vanilla flavouring), pistachio **nuts**, cassia cinnamon, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), natural vanilla flavour, ground ginger.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1644kJ/388kcal
Fat	2.6g
of which saturates	1.2g
Carbohydrates	87g
of which sugars	64g
Protein	3.8g
Salt	0.28g

Allergens: For allergens see ingredients in **bold**.

Best before: see sticker. Store in a cool, dry place.

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CARROT CAKE WHOOPIE PIES



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