

Happy Birthday Whoopie Cake

Add color with ½ cup multi-colored sprinkles. On one cake, spread multi-colored sprinkles. This will serve as the upper part or top of the whoopie pie. To ensure that the sprinkles do not fall off, it is important to spread the sprinkles before baking.

Ingredients

- 1¾ cups flour
- 1 teaspoons baking powder
- ½ cup cocoa powder
- 4 oz butter, at room temperature
- 1¼ cups sugar
- Zest of 1 orange
- 1 egg
- 1 cup crème fraiche

French Buttercream Filling

- 4 egg whites
- 1 cup sugar
- 1 teaspoon vanilla extract
- 8 oz butter at room temperature, cut into small cubes

Makes 1 large Whoopie Cake



Preparation

- 1.** Preheat the oven to 350°F. Line baking sheets with parchment paper or use silicone baking mats.
- 2. Prepare cakes:** In a bowl, using a rubber spatula, mix flour, baking powder and cocoa powder.
- 3.** Place butter, sugar and zest of orange in a separate mixing bowl, beating with the mixer's flat beater until mixture is light and airy. Then add the egg, mixing well.
- 4.** Gradually add dry ingredients (prepared in Step 2) and crème fraiche. Mix until incorporated.
- 5.** Drop batter onto prepared baking sheets, spacing evenly. Spread batter into two large circles, approximately 7-8 inches each.
- 6.** Bake for 7-10 minutes or until cakes are springy to the touch and a toothpick, inserted in the center of a cake, comes out clean.
- 7.** Remove from oven and allow to cool completely on a wire rack.
- 8. Prepare filling:** Pour egg whites and sugar into a bowl placed over a pot of hot water (double boiler). Stir constantly until sugar is dissolved.
- 9.** Beat eggs until mixture cools. Then gradually add vanilla extract and butter. Mix until cream is smooth and uniform.
- 10.** When the cakes are completely cool, spread filling onto the flat side of a cake and top it with another cake. Press gently on top until filling spreads to edges.