



CAKE, SPONGE & MUFFIN, SWEET GOODS

## 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

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##### COOKIES

Classic Crème Muffin Mix

Egg

Water

Oil

##### COFFEE CUSTARD CREAM

RAP Instant Custard Mix

Cold Water

Coffee Flavour

Whipped Cream

##### TOPPING

Flaked Almonds

Icing Sugar

#### WEIGHT

1.000kg

0.360kg

0.210kg

0.300kg

0.500kg

1.250kg

0.005kg

0.500kg

### METHOD

#### COOKIES

##### STEP 1

Place muffin mix, egg and water into a bowl.

##### STEP 2

Using a paddle, mix on slow speed for 1 minute. Scrape bowl.

##### STEP 3

Mix for a further 3 minutes on medium speed.

##### STEP 4

Add oil to bowl and blend on low speed for 2 minutes.

##### STEP 5



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



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).

#### STEP 6

Bake whoopie cookies at 190°C until lightly golden.

#### STEP 7

Transfer to wire rack to cool.

#### COFFEE CUSTARD CREAM

##### STEP 1

Combine water and custard mix in a bowl.

##### STEP 2

Using a whisk, blend on slow speed for 1 minute. Scrape bowl.

##### STEP 3

Add coffee flavour and whisk on high speed for 5 minutes.

##### STEP 4

Leave to stand for 5 minutes.

##### STEP 5

Fold in whipped cream and put aside in fridge until cookies are cooled.

#### ASSEMBLY

##### STEP 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.

##### STEP 2

Finish with a dusting of icing sugar.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Crème Muffin Mix 15kg, Product Code: 102792

RAP Instant Custard Mix 15kg, Code: 16581