Chocolate Caramel Whoopie Pies

Whoopie pies are a fun and delicious treat the whole family will love. And this chocolate whoopie pie recipe with Werther's Original Creamy Toffees puts this whoopie pie in a world of its own.

www.werthers-original.uk

Ingredients

Enjoy our delcious Chocolate Caramel Whoopie Pies

- 141g (14 toffees) Werther's Original Creamy Toffees, unwrapped
- 118ml double cream
- 255g chocolate chips, divided
- 30g baking chocolate, chopped
- 113g unsalted butter
- 50g granulated sugar
- 3 large eggs
- 2 tsp. vanilla
- 125g plain flour
- 21g cocoa powder
- 1/2 tsp. baking powder
- 1/2 tsp. rock salt

Preparation Steps

1. Preheat oven to 190°C. Line a baking tray. To make the filling combine Werther's Original Creamy Toffees, cream and half of the chocolate chips in a microwave-safe glass bowl. Microwave on HIGH for one minute. Stir well and return to microwave for 30 more seconds or until caramel and chocolate are completely melted. Stir again and refrigerate.

2. Combine baking chocolate, remaining chocolate chips and butter in a medium microwave-safe glass bowl. Microwave on HIGH for one minute. Stir well and return to microwave for 30 more seconds. Stir until chocolate is completely melted. Cool for five minutes.

3. In another bowl, whisk together the sugar, eggs and vanilla: set aside. Stir flour, cocoa powder. baking powder and salt together in a small bowl: set aside.

4. Stir the egg mixture into the cooled chocolate. Add in the flour mixture.

5. Scoop 4 tbsp. of the batter onto the lined baking tray keeping the shapes round and about two inches in diameter. Leave room between each one as they will spread as they bake. Bake about seven minutes. If they seem a little soft in the center, bake an additional one to two minutes. Remove from the oven and allow them to cool 10-15 minutes before gently transferring them to a flat surface. Cool completely before filling.

6. Whip chilled filling mixture until it has lightened in color. It should be the consistency of a very thick whipped cream. Spread 2 tbsp. of filling onto eight of the pie halves and top with remaining halves to serve.

Chocolate Caramel Whoopie Pies

Whoopie pies are a fun and delicious treat the whole family will love. And this chocolate whoopie pie recipe with Werther's Original Creamy Toffees puts this whoopie pie in a world of its own.

www.werthers-original.uk

Ingredients

Enjoy our delcious Chocolate Caramel Whoopie Pies

- 141g (14 toffees) Werther's Original Creamy Toffees, unwrapped
- 118ml double cream
- 255g chocolate chips, divided
- 30g baking chocolate, chopped
- 113g unsalted butter
- 50g granulated sugar
- 3 large eggs
- 2 tsp. vanilla
- 125g plain flour
- 21g cocoa powder
- 1/2 tsp. baking powder
- 1/2 tsp. rock salt

Additional Information:

Makes: 8 pies

Prep Time: 10 minutes

Cook Time: 25 minutes