



CHOCOLATE WHOOPIE

Recent trend. Two small pies held together by a cream. Very famous in the USA.



INGREDIENTS:

240 g. flour
130 g. butter
100 g. sugar
80 g. bitter cocoa Emilia
250 ml of milk
1 big egg $\frac{1}{4}$ **teaspoon** of bicarbonate
Half a bucket of sweet yeast
FOR THE FILLING
200 g. soft Philadelphia cheese
50 g. icing sugar
50g. of white chocolate drops
2 tablespoons of Greek yogurt



Difficulty
MEDIUM



Preparation
75 min



Portion
8

- 1 With the electric whisk, whip the cream and the butter together with the sugar until you get a homogenous cream, then combine the egg while continuing to beat the mixture. Finally put together the dairy. Then mix the flour, cocoa, yeast, baking soda and combine them at a time with the compound, always continuing to beat the compound with the electric whip. You will have to get a compact and homogeneous dough.

TIP

Buttermilk is often found in the fridge counter of organic grocery stores. If you do not find it, just mix 250 ml of milk with 2 tablespoons of lemon juice and let it rest for half an hour at room temperature: the dairy is ready for use.

- 2 On a lined baking tray, place the dough on a spoon, trying to give them a round shape, taking care to spacing them a few centimeter. Cook at 180 ° for 12 minutes. Sprinkle them and let them cool down.
- 3 Meanwhile, prepare the filling: mix the cheese with the yogurt, then combine the squeezed sugar and finally the white chocolate drops. Cover with a good spoonful to make the flat part of one of the cakes and close it with a second one. Continue until the filling is over. Serve at room temperature.