



COOKING CLASSES
AT SUR LA TABLE

CUPID'S WHOOPIE PIES

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy/Refrigerated

- ☐ 1 1/4 cup unsalted butter
- ☐ 3 large eggs
- ☐ 3/4 cup buttermilk
- ☐ 16 ounces cream cheese

Pantry Items

- ☐ 2 1/2 cups all-purpose flour
- ☐ 2 tablespoons cocoa powder
- ☐ 1 teaspoon baking powder
- ☐ Kosher salt
- ☐ 1 1/2 cups granulated sugar
- ☐ 3 teaspoon vanilla bean paste or extract
- ☐ Red gel food coloring
- ☐ 1 1/2 teaspoons baking soda
- ☐ 1 tablespoon distilled white vinegar
- ☐ 4 cups confectioners' sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Hand Tools/Gadgets

- ☐ Measuring spoons and cups
- ☐ Liquid measuring cup
- ☐ Mixing bowls
- ☐ Fine-mesh strainer
- ☐ Silicone spatula
- ☐ Fork
- ☐ Small offset spatula

Appliances

- ☐ Stand mixer with paddle and whisk attachments, or hand mixer

Bakeware

- ☐ 3 rimmed baking sheets
- ☐ Parchment paper or silicone baking mats
- ☐ 3-4 piping bags
- ☐ Large open round pastry tip
- ☐ Medium-small open round pastry tip
- ☐ Piping bag couplers

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.

Cupid's Whoopie Pies

1. 1 hour before class, set butter and cream cheese out at room temperature.
2. If using parchment paper, trace hearts from template on last page (24-28 hearts). If using silicone baking mats, print out as many copies of the templates needed (4 to 5 copies).

CUPID'S WHOOPIE PIES

Yield: 12 to 14 pies

Decorate these delicious red velvet whoopie pies with confectioners' sugar and stencils, or by piping decorations with leftover filling. Print out the heart template on the last page. If using parchment paper, trace hearts with pencil or marker, then place the ink-side down on the rimmed baking sheet. If using silicone baking mats, print out multiple templates and place them below the mat on the rimmed baking sheet.

For the pies:

2 1/2 cups unbleached all-purpose flour
2 tablespoons cocoa powder
1 teaspoon baking powder
1 teaspoon kosher salt
1/2 cup (1 stick) unsalted butter, room temperature
1 1/2 cups granulated sugar
3 large eggs, room temperature
3/4 cup buttermilk, room temperature
1 teaspoon vanilla bean paste
2 teaspoons red gel food coloring, plus more if needed
1 1/2 teaspoons baking soda
1 tablespoon distilled white vinegar

For the filling:

16 ounces (2 packages) cream cheese, softened
3/4 cup (1 1/2 sticks) unsalted butter, softened
2 teaspoons vanilla bean paste
4 cups confectioners' sugar, plus more for decorating, sifted
1/2 teaspoon kosher salt

Preheat oven to 375°F and line 3 rimmed baking sheets with traced parchment paper or silicone baking mats with templates set below.

1. ***To prepare batter:*** Set a fine-mesh strainer over a medium bowl. Add flour, cocoa, baking powder, and salt; sift into the bowl, set aside.

2. To the bowl of a stand mixer fitted with a paddle attachment add butter and sugar. Cream the mixture by beating on medium speed until light and fluffy, scraping sides of bowl as needed. Add one egg at a time, mixing well in between and scraping sides of bowl as needed.

3. To a liquid measuring cup add buttermilk, vanilla, and food coloring, mix with a fork. Alternate adding the flour mixture and the milk mixture to the creamed butter, beating on low after each addition until just combined.
4. To a small bowl add the baking soda and vinegar, mix with a fork. Add vinegar mixture to the batter and beat until just combined.
5. Transfer batter into one large, or two medium-size pastry bags fitted with a large, open-round piping tip. Pipe batter into heart shapes using the templates as a guide (best to pipe batter into a thick “v” shape, then use an offset spatula to round out edges).
6. **To bake:** Transfer baking sheets to the preheated oven and bake until cakes are puffed and the tops spring back slightly when touched, 10 to 12 minutes. Cool completely.
7. **To prepare frosting:** To the bowl of a stand mixer fitted with a whisk attachment, add cream cheese, butter, and vanilla; whisk on medium until combined, stopping to scrape the sides of the bowl as needed. Slowly add confectioners’ sugar and salt, whip until smooth and fluffy, about 2 minutes on high speed.
8. **To assemble whoopie pies:** Match the cakes in pairs of two similar size and shaped cakes, flip one of each match so that the flat side is facing up.
9. To the flat side place about 2 tablespoons of frosting and using an offset spatula spread into an even layer. Repeat with the remaining flat-side up cakes. Transfer remaining frosting into a piping bag fitted with a medium-small open round tip. Pipe and decorate the dome-side up cakes as desired.
10. Place the decorated cake on top of its matched frosted bottom and press gently to adhere the sides together. Serve immediately, or place in an airtight food storage container and refrigerate for up to 1 week.

Decorating ideas:

Pipe sweet words such as; Sweet, Sweetheart, and Love onto top cake.
Pipe people’s names on to top cake.
Pipe hearts, dots, or flowers onto top cake.
Dust a plain top with confectioners sugar.

