

Love & Chocolate

Valentine's day is quickly approaching and you know what that means... Chocolate!

An abundance of chocolatey treats will be packed onto store shelves just waiting to be eaten. But instead of running out to buy those you love a pre-packaged box of chocolates, spend some quality time together making a delicious dessert — the whoopie pie.

A whoopie pie is something of a pie and cookie hybrid and is an easy and creative chocolate dessert that any family member will love to make... and eat!

Follow the guidelines of the recipe below to cook up a storm with loved ones and get ready for a flavour overload!

Ingredients

Batter:

2 cups (500 mL) all-purpose flour
 ½ cup (125 mL) Hershey's Natural Cocoa Powder
 1 ½ tsp (20 mL) baking powder
 1 cup (250 mL) packed dark brown sugar
 ½ cup (125 mL) unsalted butter, at room temperature and cut into pieces

1 cup (250 mL) 2% milk

1 large egg

1 tsp (15 mL) vanilla extract

½ cup (125 mL) Hershey's Chipits Milk Chocolate Chips

Filling:

1 cup (250 mL) Hershey's Chipits Milk Chocolate Chips

1 250 g pkg cream cheese, at room temperature

3 cups (750 mL) icing sugar, sifted

Directions

1. Preheat the oven to 350 (F) (180 (C)) and line 2 baking trays with parchment paper.
2. Sift the flour, cocoa powder and baking powder into a large bowl. Stir in the brown sugar. Add the butter and mix in using electric beaters on medium speed (or in a mixer) until pieces of butter are no longer visible (the mixture will look like cookie crumbs).
3. In a separate bowl, whisk the milk, egg and vanilla. Add this all at once to the dry ingredients and mix on low speed to incorporate. Increase the speed to medium high, beating for about 2 minutes until the batter is light and fluffy.
4. Using an ice cream scoop (a ¾-oz/ 22 mL scoop will yield 40 pieces) scoop the batter onto the prepared baking trays, leaving 2 inches (5 cm) between each scoop. Bake for 13-15 minutes, until the top of the "cake" springs back when gently pressed. Cool the "cakes" completely on the baking tray before removing with a spatula.
5. For the filling, place the milk chocolate chips in a metal bowl placed over a pot filled with an inch of gently simmering water, stirring with a spatula until melted (alternatively, you can melt the chocolate chips in the microwave on medium heat, stirring every 10 seconds until smooth) Set aside to cool slightly.
6. Beat the cream cheese with electric beaters (or in a mixer) until smooth, and then add half of the icing sugar, beating again until

smooth (the filling will be runny). Add the melted milk chocolate, beating to incorporate, and then add the remaining icing sugar, beating on high speed until fluffy.

7. To fill, spread a generous amount (3-4 tbsp/45-60 mL) onto the bottom of one "cake" and then sandwich the filling with a second "cake". Alternatively, you can pipe the filling using a piping bag fitted with a large star or plain tip. The whoopie pies can be stored chilled for up to 3 days, but are best enjoyed pulled from the fridge 30 minutes before serving.

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