

New recipe of the week

They highlight in their new [magazine](#) that the whoopie pie has now landed. So what is a whoopie pie?

Well it is a cake which is slightly chewy and a bit soft with crispy bits round the edges. You sandwich the two halves together with a variety of fillings. Here is the basic recipe..

75g unsalted butter

1 large egg

150g castor sugar

125g sour cream

25ml cold milk

1 tsp vanilla extract

3/4tsp bicarbonate of soda

275g plain flour

200g icing sugar

sugar balls or sprinkles for decoration

Marshmallow cream

100g mini or regular marshmallows

50ml milk

125g very soft unsalted butter

1. Line baking tray with nonstick paper. Preheat oven to 180 degrees C (160 degrees if fan oven) gas mark 4

2. Melt 75g butter and set aside. Whisk the egg until light and fluffy. Beat in sugar, one-third at a time, till thick and glossy.

3. Beat in melted butter, sour cream, milk and vanilla. Sift bicarbonate of soda and flour into bowl. Beat till smooth. Using wide piping nozzle or spoon, pipe or spoon onto tray in walnut-sized balls about 3cm apart.

4. Bake for 13-14 minutes till evenly golden on top. Leave to cool before transferring to cooling rack. (You may have to cook in batches)

5. Heat marshmallows and milk in saucepan over low heat. Stir till smooth. Cool. Beat butter till creamy and then beat into marshmallow mixture.

6. Sandwich two whoopie cakes together with marshmallow cream.

7. Mix icing sugar with 2-3 tbsps cold water. Spread on each whoopie. Decorate as desired.

Sainsbury's Magazine have other variations on the basic recipe! You will have to buy it in store.