



# Red Velvet Whoopie Pies with Cake Batter Ice Cream Sandwiches

Short on time? Add 1 tablespoon Flavor Fountain to 1 quart of purchased vanilla ice cream (softened slightly) and stir until well blended.

Try making these with other flavors of ice cream such as Blueberry Delight, Red Raspberry, or Fudge Brownie.



## Ingredients

### Whoopie Pies

2 cups all-purpose flour  
2 tablespoons unsweetened cocoa powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 cup packed brown sugar

1 egg  
2 tablespoons LorAnn Red Velvet Emulsion  
1/2 cup buttermilk

### Homemade Cake Batter Flavored Ice Cream

1-1/2 ounces cream cheese, softened (about 3 tablespoons)  
2 cups whole milk (divided)  
1 1/2 cups heavy cream  
1/2 cup granulated sugar  
Pinch of kosher salt  
1 Tablespoon plus 1 teaspoon corn starch  
1 Tablespoon Flavor Fountain Cake Batter Flavor

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## Directions

### For Whoopie Pies

1. Preheat oven to 375 degrees F. Line baking sheets with parchment paper, set aside.
2. In medium bowl, combine flour, cocoa powder, baking soda and salt and whisk until well blended.
3. In a large mixing bowl, beat softened butter on high speed for 30 seconds. Beat in brown sugar until fluffy. With mixer on low speed, mix in egg and Red Velvet Bakery Emulsion. In three additions each, alternate adding the flour mixture and buttermilk, beating after each addition until just combined.
4. Spoon batter in 2" rounds onto prepared baking sheets spacing about 1-1/2 inches apart. Flatten rounds slightly with the back of a spoon to 1/2-inch high. Bake 10 - 13 minutes until tops spring back when touched.
5. Cool completely on baking sheet set on a rack.

### To Make Ice Cream

Follow directions for [Rich and Creamy Ice Cream Base](#), adding 1 tablespoon Cake Batter Flavor Fountain.

### Ice Cream Sandwiches

1. Allow ice cream to soften slightly. Spread softened ice cream onto flat surface of one whoopie pie and top with the flat surface of another. Continue until all sandwiches are made.
2. Wrap each sandwich separately in plastic wrap and freeze until firm. Makes about 10 - 12 ice cream sandwiches.

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