



**Miele**

# Fruit muffins and whoopie pies

By Miele

**10 minutes**

Preparation Time

**20 minutes**

Cooking Time

**12 Fruit muffins or 15 Vanilla and raspberry whoopie pies**

Serves

## INGREDIENTS

### Fruit muffins

125 g butter  
165 g ( $\frac{3}{4}$  cup) caster sugar  
1 tsp vanilla paste  
185 ml ( $\frac{3}{4}$  cup) buttermilk  
2 eggs, lightly beaten  
300 g (2 cups) self-raising flour  
75 g ( $\frac{1}{2}$  cup) plain flour  
 $\frac{1}{2}$  tsp bi-carb soda  
100 g fruit, we used raspberries  
Icing sugar, optional

### Vanilla and raspberry whoopie pies

1 x vanilla muffin mix without the fruit  
100 g raspberries  
200 g butter, softened  
320 g (2 cups) icing sugar, sifted  
1 tsp vanilla paste  
1  $\frac{1}{2}$  tsp lemon juice  
1 tbsp milk

### To serve

Icing sugar

### Miele accessories

Baking trays

## METHOD

### Fruit muffins

1. Line a 12 x ½ cup capacity muffin pan.
2. Place the butter, sugar and vanilla paste in a saucepan on medium-high heat, induction setting 7, and leave to melt, stirring occasionally.
3. Remove from the heat and leave to cool before adding buttermilk and eggs, beating well to combine.
4. Sieve the flours and bi-carb soda into a large bowl. Add the butter mixture and stir until just combined. Stir through the fruit.
5. Spoon the mixture into the prepared muffin tray and place into the oven on shelf level 2. Select Fan Plus at 160°C and bake for 20 minutes, or until cooked through.
6. Turn onto a wire rack to cool completely.
7. Dust with icing sugar if desired.

### Vanilla and raspberry whoopie pies

1. Melt the butter, sugar and vanilla paste in a saucepan on medium-high heat, induction setting 7, stirring occasionally. Remove from the heat and leave to cool.
2. Add the buttermilk and eggs to the melted butter mixture and beat well to combine.
3. Sieve the flours and bi-carb soda into a large bowl. Fold in the butter mixture and mix until just combined.
4. Spoon the mixture into a piping bag fitted with a 1 cm round nozzle and pipe 30 circles of mixture onto silicone or baking paper lined oven trays, approximately 5 cm diameter.
5. Place the trays into the oven on shelf levels 2 and 4. Select Fan Plus at 160°C and bake for 12 minutes, or until they spring back when touched. Cool completely on the trays.
6. Meanwhile, in the bowl of a freestanding mixer with a whisk attachment, beat the raspberries and butter until smooth. Add the icing sugar, vanilla and lemon juice, and beat on low speed to combine. Add a little milk, if needed, to create a smooth buttercream.
7. Turn half the whoopie pie tops to flat side up and pipe or spoon a generous dollop of buttercream. Place the remaining muffin tops on the butter cream and gently press.

### Hints and tips

- Use any leftover fruit for the muffin recipe: banana, blackberries, cooked apple, pears etc.
- Whoopie pies are an American treat where two flat cakes are sandwiched together. They are the official treat of Maine.