

Chocolate Caramel Whoopie Pies

Whoopie pies are a fun and delicious treat the whole family will love. And this chocolate whoopie pie recipe with Werther's Original Chewy caramels puts this whoopie pie in world of its own.



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Try our rich, creamy whoopie pies

Ingredients

- 14 pieces (5 oz.) Werther's Original Chewy Caramels, unwrapped
- ½ cup heavy cream
- 1 ½ cups (9 oz.) semi-sweet chocolate chips, divided
- 1 oz. unsweetened chocolate, chopped
- 1 stick (or ½ cup) unsalted butter, cubed
- ¼ cup granulated sugar
- 3 large eggs
- 2 tsp. vanilla
- 1 cup all-purpose flour
- ¼ cup cocoa powder
- ½ tsp. baking powder
- ½ tsp. kosher salt

Makes: 8 pies

Prep Time: 8 minutes

Cook Time: 25 minutes

8 delicious caramel chocolate whoopie pies are ready to eat!

Instructions

1. Preheat oven to 375°F. Spray a baking sheet with nonstick spray. To make the filling combine caramels, cream and ½ cup of the chocolate chips in a microwave-safe glass bowl. Microwave on HIGH for one minute. Stir well and return to microwave for 30 more seconds or until caramel and chocolate are completely melted. Stir again and refrigerate.
2. Combine unsweetened chocolate, remaining 1 cup of chocolate chips and butter in a medium microwave-safe glass bowl. Microwave on HIGH for one minute. Stir well and return to microwave for 30 more seconds. Stir until chocolate is completely melted. Cool for five minutes.
3. In another bowl, whisk together the sugar, eggs and vanilla; set aside. Stir flour, cocoa powder, baking powder and salt together in a small bowl; set aside.
4. Stir the egg mixture into the cooled chocolate. Add in the flour mixture.
5. Scoop ¼ cup of the batter onto the prepared baking sheet keeping the shapes round and about two inches in diameter. Leave room between each one as they will spread as they bake. Bake about seven minutes. If they seem a little soft in the center, bake an additional one to two minutes. Remove from the oven and allow them to cool 10-15 minutes before gently transferring them to a flat surface. Cool completely before filling.
6. Whip chilled filling mixture until it has lightened in color. It should be the consistency of a very thick whipped cream. Spread 2 tbsp. of filling onto eight of the pie halves and top with remaining halves to serve.