



Whoopie Pies (Cake)

Yield:

Created by: Erik Youngs

Company or Team Name: Voodoo Chef

Count	Weight	Volume	Ingredient
		10 Tbs	Butter, Unsalted Softened
		1 Cup	Sugar, Granulated
1 Each			Egg
		1 3/4 Cup	Flour, All Purpose
		3/4 Cup	Cocoa Powder
		3/4 tsp	Baking Powder
		3/4 tsp	Baking Soda
		1 1/8 Cup	Half and Half
		2 Tbs	Lemon Juice
For Garnish			Powdered Sugar

1. Cream the butter and the sugar until small marbles are formed, add the egg.
1. Sift together the flour, baking powder, baking soda, and cocoa powder. Add half of the sifted dry ingredients to the creamed sugar, mix.
2. Add the 1/2 & 1/2 and Lemon Juice.
3. Add the remaining dry ingredients. Mix until all ingredients are fully incorporated.
4. Using a #30 scoop, drop the cake mix onto a greased cookie sheet with 2 inches between each cake.
5. Bake in a preheated 350°F oven for approximately 18-22 minutes until done. Cool for use.

Candied Bacon
Yield: 10 Slices



Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
10 Slices			Bacon, Thick Sliced Applewood
		2 oz	VooDoo Chef Smokehouse BBQ
		2 oz	VooDoo Chef Magic

How to:

1. Preheat oven to 300°F.
2. Lay bacon flat on parchment lined baking sheet.
3. Bake for 45 minutes.
4. Remove from oven. Brush each slice with VooDoo Chef Smokehouse.
5. Cover each slice of bacon evenly with VooDoo Chef Magic.
6. Place bacon under the Broiler for 3-5 minutes allowing the Smokehouse and Magic to “candy”.
7. Remove and allow to cool completely.
8. Chop and reserve for use.

Whoopie Pies (Peanut Butter Pie Filling)
Yield: 3 Cups

Created by: Erik Youngs
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
	8 oz		Cream Cheese, Philadelphia Brand
		1 Cup	Peanut Butter
		1 Cup	Powder Sugar (for Peanut Butter Mix)
		1 Cup	Whipped Cream

How to:

1. In mixing bowl whisk the cream cheese, peanut butter, and powdered sugar until fully incorporated and smooth in consistency.
9. Fold in the Whipped Cream.

Whipped Cream

Yield: 2 Cups

Created by: Erik Youngs

Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
		1 Cup	Heavy Whipping Cream
		1/4 Cup	Powdered Sugar
		1/4 tsp	Vanilla Extract

How to:

1. Place all ingredients into a mixing bowl.
10. Whisk vigorously until stiff peaks are formed.
11. Refrigerate for service.