

STRAWBERRY COFFEE SMOOTHIE FROZEN YOGHURT WHOOPIE PIES

🕒 20 min. 🍳 Intermedio



Oven
Mixer



For The Smoothie
Capsule Of Grand Cru *Vivalto*
Lungo
Strawberries
Scoop Of Strawberry Sorbet
Teaspoon Of Sugar Cane Syrup
Ice Cubes

For The Whoopie Pie
120 G / 4.3 Oz Of Butter
Egg
150 G / 5.4 Oz Of Cane Sugar
250 G / 8.8 Oz Of Plain Flour
Teaspoon Of Baking Powder
Teaspoon Of Bicarbonate Of
Soda
Pinches Of Salt
125 MI / 4.3 Oz Of Butter Milk
(Or 100 MI / 3.4 Oz Of Milk And
50 G / 1.8 Oz Of Plain Yoghurt)
Teaspoon Of Ground Vanilla
500 MI / 18 Oz Of Frozen
Yoghurt For The Filling

• For the whoopie pie:

- Preheat the oven to 180° and over the over tray with greaseproof paper
- Beat the whole egg with the batter and the sugar until the mixture rises, then add the flour, baking powder, bicarbonate of soda, salt, vanilla and buttermilk
- Mix well then separate into small portions on the tray (approx
- 1 tablespoon each)
- Cook for approximately 10 min
- Afterwards remove to cool

• For the cupcakes:

- Add the frozen yoghurt filling and place in the freezer
- Take out the freezer 20 min before serving

• For the Smoothies:

- For each smoothie wash the strawberries, drain them and place them in a blender with the syrup, the sorbet, the ice cubes and the Vivalto Lungo
- Then blend with maximum power until you get a smooth texture

