

Less than 30 minutes

Makes about 16

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Ingredients:

- ½ cup (125ml) softened butter
- 1 cup (250g) castor sugar
- 1 large egg
- 3 cups (450g) flour
- ½ cup (140g) funfetti sprinkles + extra for dipping (any sprinkle works)
- ½ Tbsp (8ml) bicarbonate of soda
- ½ cup (125ml) buttermilk
- 48 mini marshmallows

Method:

1. Preheat oven to 180°C and line 4 baking trays with baking paper.
2. Whisk butter and sugar together with an electric beater until light and fluffy.
3. Add egg and whisk until well combined.
4. Mix flour, sprinkles and bicarb in a separate bowl and fold into batter.
5. Stir through buttermilk until combined.
6. Roll into 32 balls, each about the size of a R5 coin, and place on baking trays 5cm apart.
7. Bake for 8-10 minutes, until golden and the bottom of each ball has flattened slightly.
8. Cool on baking tray.
9. Divide into two equal groups of 16 each.
10. Place 3 marshmallows each on the flat side of 16 balls.
11. Microwave 3 or 4 at a time, until marshmallows are puffed up.
12. Sandwich closed with the other half of the balls.
13. Dip whoopie pies in funfetti sprinkles and serve while still warm.