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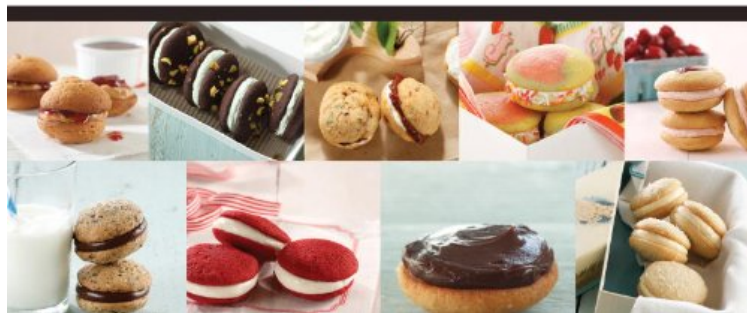
Viola Goren


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### Whoopie Pies

VIOLA GOREN



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**Viola Goren : Whoopie Pies** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Whoopie Pies:

1 of 1 people found the following review helpful. Great Variety Super Yummy By A. L. W. Growing up I was not a fan of whoopie pies. Those factory pies just tasted like stale junk. Fast forward to today, where just about everything is making a comeback, like the cupcake. The Whoopie Pie is back, but updated. The first thing I love about the book is the amount of pictures of the finished products. They were so tempting I found it difficult to choose. I whipped up a batch and took it to a huge dinner with over 70 people. I thought they were yummy but my feelings were confirmed when the adults and the kids raved! Even one young lady came up to me and said, is this your own special recipe? Where can I find it? Another kid yelled, wow brownie hamburgers! Many adults asked for seconds. The instructions are clear but basic. I used a piping bag for the filling to give it a classier look. She has red velvet whoopies, and beet whoopies if you want to go a more natural route. There are also savory whoopies. There are many fruit based whoopies as well. I can't wait to try more. 0 of 0 people found the following review helpful. Fun Recipe Book By Felicia Nice full page pictures and a good variety of recipes. 0 of 0 people found the following review helpful. Great gift. The recipes are wonderful and quite easy ... By Dawne L. Laraway This is the second one I have bought. Great gift. The recipes are wonderful and quite easy to boot.

80 new imaginative and indulgent creations for a traditional favorite. The newest buzz on the culinary scene is a traditional favorite: the irresistibly tasty Whoopie Pie. This all-embracing cookbook covers all things Whoopie, from the ultimate classic marshmallow version to new, imaginative, and indulgent creations. Renowned pastry chef and restaurant owner Viola Goren has come up with 80 exciting and easy-to-follow recipes, both savory and sweet.

Imagine a yummy Nutella-filled pie, with its rich hazelnut and chocolate flavor melting in your mouth. Or one made with a peanutty Snickers® bar, dreamy vanilla cream, or delicious dulce de leche! For something a little different, whip up a fruity delight, including Cherry, Blueberry, or Apple and Calvados Whoopies. Sophisticated palates will love Goren's unique savory Whoopies, perfect to enjoy as an entree, side dish, or snack. They feature such mouthwatering fillings as smoked salmon and chives; spinach and walnuts; cheddar cheese and olives; and sun-dried tomato and basil. And, because no treat is more festive than a Whoopie Pie, there's an entire chapter devoted to holidays and celebrations, including seasonal delicacies for a birthday, a gluten-free Passover recipe, yummy Christmas gingerbread, and much more. Plus, Goren serves up trade secrets, chef's tricks, and cooking tips. She covers all the essentials, from equipment to techniques and even to decorating ideas—so even novice bakers have no excuse! With so many tempting choices, there's sure to be a Whoopie Pie that will tickle everyone's fancy.

About the Author Viola Goren has studied cooking and baking at leading culinary institutions around the world. She graduated from The California Culinary Academy in San Francisco, and studied in several European institutions, including the Ewald Susan Notter School of Confectionery in Switzerland, The Callebaut Chocolate Academy in Belgium, and Fabbri Fruibel in Italy. Her classroom training is complemented with hands-on experience in the pastry departments of leading bakeries and hotels. She prepared pies, pastries, cakes, and breads at the famed La Brea Bakery in Los Angeles, California, and prepared diverse desserts at The Regent Beverly Wilshire and the Hilton Tel Aviv. For more than a decade, Viola owned Sweet Dream, a popular Tel Aviv-based bakery that supplied baked goods to dozens of cafes and restaurants. Today, she is the owner of Viola Cafe, and teaches aspiring pastry-makers from all walks of life at the Estela Culinary School.