

say it with a  
**Whoopie.**

## The Whoopie Bakery

### Product Information

#### Cherry Bakewell Whoopie Pie

A delicious spin on the classic Cherry Bakewell, this scrumptious Cherry Bakewell Whoopie Pie is a moist and squidgy gift or treat for any occasion.

The vanilla and almond sponge sandwich is filled with our handmade melt-in-the-mouth marshmallow. Just to really spoil you, we've added a generous dollop of the most delicious all-natural blueberry jam we could find. Of course, no Cherry Bakewell would be complete without the traditional white icing, Belgian chocolate drizzle, and glacé cherry; this Whoopie Pie really is the icing on the cake!

Our handmade marshmallow is made with Vege-gel instead of gelatin so is suitable for vegetarians. It contains no artificial colours or flavours.

Glacé cherries are cherries that have been boiled in sugar syrup until they are candied. They do not contain artificial colours or flavours.

#### Ingredients:

Sugar, Vegetable Oil, Whole Egg (EGG), WHEAT flour (GLUTEN), Bicarbonate of Soda, Lemon Juice, Vanilla Flavoured Essence, Almond

Flavoured Essence, Yoghurt (MILK), Cocoa Powder, White Chocolate (SOYA, MILK), Cream Cheese (MILK), Blueberry Jam, Candied Cherry. Mallow: Granulated Sugar, Egg White (EGG), Vegetable Gelatine, Cream of Tartar.

## Further Information

Please note that Whoopie flavours maybe substituted depending on the season. Please contact us for more information. All our products are handmade. The colour and decoration may vary and are subject to supply. The image provided is a representation of the product you will receive. Our handmade marshmallow is made with Vege-gel instead of gelatin so is suitable for vegetarians. It contains no artificial colours or flavours.

## Dietary & Allergy Advice

All of our Whoopies are vegetarian, including our handmade marshmallow. If your box contains Vegan or Made without Gluten products, the products and box will be labelled as such. If there is no label, then your products are not Vegan or Made without Gluten.

### ALLERGENS

Although we take precautions when preparing our products to prevent cross-contamination, our Whoopie Pies are made in a bakery that handles a range of products and it is NOT an allergen-free environment. We cannot guarantee that our products are free from ingredients that may affect those with food allergies.

The Whoopie Bakery Ltd recognises the seriousness of food allergies, and we recommend that you contact us prior to consuming our products if you have a food allergy (see contact information below). If your allergy is of a serious nature, we recommend that you do not consume our products.

The following ingredients are used routinely or occasionally in our bakery: MILK and DAIRY products; EGGS; NUTS (peanuts, pecans, walnuts, almonds, cashews, coconut, hazelnuts, pistachios); SOYA;

GLUTEN (Wheat, Barley, Oats); SULPHITES; SULPHUR DIOXIDE.

#### CONTACTING US REGARDING AN ALLERGY

You can contact us via the contact form on our website, and we will endeavour to respond as soon as possible within standard office hours. If you'd prefer a speedier response, particularly outside of office hours, we may be able to respond faster on Facebook Messenger or to an Instagram message. Please do bear in mind that we are a small business – we are often out working at markets across Yorkshire, and we do also need to switch off sometimes, so we cannot be available 24/7 to respond to queries. We will, however, get back to you as soon as we are reasonably able.

## Shelf Life & Storage

Whoopies stay squidgy for 2–3 days from delivery, assuming our courier is able to deliver your Whoopies on first attempt. Store your Whoopies in a cool, dark place. They do not need to be kept in the fridge. An airtight container will keep them fresher for longer.

You can also freeze your Whoopies to keep them for longer. To defrost, either leave at room temperature for 4–6 hours, or pop one Whoopie at a time in the microwave on full power for 15–25 seconds, depending on how powerful your microwave is, and eat straight away.