

say it with a  
**Whoopie.**

## The Whoopie Bakery

### Product Information

#### Chocolate Brownie Whoopie Stack

Indulge in a magnificent chocolatey treat with our Chocolate Brownie Whoopie Stack! Sandwiched between our light chocolate sponge and two layers of creamy Belgian white chocolate cheesecake frosting, you'll find a slab of [The Hull Pie's](#) infamous rich chocolate brownie that will have you oozing with joy.

If you love indulging in a chocolate brownie, or have been known to order the odd brownie box as a treat or gift, you're going to love a box of Chocolate Brownie Whoopie Stacks. Or, you might prefer a bit more variety? But be warned: prepare yourself for obsession, because this Whoopie is guaranteed to get you hooked!

Want a bit of extra goo? Pop your Whoopie Stack in the microwave for 15–20 seconds, serve with a dollop of your favourite ice cream, and mmmmmm...heaven IS a place on Earth.

#### Ingredients:

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

(MILK), Cocoa Powder, Dark Chocolate (SOYA, MILK), White Chocolate (SOYA, MILK), Cream Cheese (MILK). Brownie pieces: Butter (MILK), Dark Chocolate (SOYA, MILK), White Chocolate (SOYA, MILK), Gluten Free Flour, Sugar, Cocoa Powder.

## 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.