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French Macaroon Vs Whoopie Pie

The two sweet treats might look similar, but they are not to be confused with each other. Here's how you can easily tell them apart:

French Macaroon

Definition:

Is a sweet meringue-based cookie that is crunchy on the outside and soft on the inside. It is characterised by its smooth, domed top, ruffled circumference (referred to as the "foot"), and flat base.

Is a French creation

Is meringue based and the main ingredient is almond flour

Traditional flavour: Chocolate, raspberry

Filling: buttercream, jam or ganach

Variations:

The macaroon itself as well as the filling can have a variety of flavours & colours

Whoopie Pie

Definition:

Consists of two moist chocolate cakes sandwiched together marshmallow creme.

Is an American creation

Made from basic cake batter

Traditional flavour: Chocolate with a marshmallow creme filling

Filling: marshmallow creme or buttercream

Variations:

Red Velvet Whoopie Pies
Choc Chip Whoopie Pies With Chocolate Buttercream
Pumpkin Whoopie Pies
Banana Whoopie Pies, etc.

