



Noreen's Kitchen

Pumpkin Whoopie Pies

Ingredients

Cakes

3 cups all purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 tablespoon ground cinnamon
1 tablespoon ground clove
1 tablespoon ground ginger
3 cups solid pack pumpkin, chilled
2 eggs
2 cups brown sugar
1 cup vegetable oil
2 teaspoons pure vanilla extract

Filling

1 stick butter, softened
1 8 ounce brick cream cheese, softened
2 tablespoons pure maple syrup
1 teaspoon pure vanilla extract
4 cups confectioners sugar

Step by Step Instructions

To make cakes:

Pre-heat oven to 350 degrees

Whisk together flour, salt, baking powder, baking soda and spices in a large bowl and set aside.

Mix together brown sugar and oil until well blended.

Add pumpkin and eggs and whisk until smooth.

Add vanilla and stir well.

Add half of the flour mixture to the wet mixture stirring well to combine and then adding the remaining flour mixture and stirring until the entire batter is well blended.

Using a small scoop (2 ounces) drop batter onto a parchment lined baking sheet. You will be able to fit approximately 12 cakes on one sheet.

Bake for 10 to 12 minutes or until a toothpick inserted in the center of the cakes comes out clean or the cake springs back when you gently press into the top.

Remove cakes to a rack to cool completely before filling.

To Make Filling:

Beat butter in a large bowl until it is light and fluffy.

Add cream cheese and cream together with butter until it is pale yellow.

Add in Maple syrup and vanilla, blend to combine.

Add confectioners sugar in two additions using a bit more or less as needed to make a somewhat stiff filling. Place filling into a pastry bag for easy application.

Top half of the cakes with the filling. Top with the remaining cakes and gently press to allow the filling to come out the sides a bit.

Refrigerate for 30 minutes before eating.

You may individually wrap these whoopie pies and freeze them. When you want to enjoy them, remove from the freezer and allow to thaw on the countertop for 30 minutes.

Enjoy!