

Pumpkin Whoopie Pies with Cream Cheese Filling

- 3 cups all-purpose flour
 - 1 teaspoon cinnamon
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 1 teaspoon ground ginger
 - 1 teaspoon ground cloves
 - 2 cup light brown sugar
 - 1 cup vegetable oil
 - 3 cups pumpkin, puree or canned
 - 2 egg yolks
 - 1 teaspoon vanilla extract
- Cream Cheese Filling recipe below

Preheat oven to 350 degrees. Line baking sheets with parchment paper. In a large bowl, whisk together the flour, cinnamon, baking powder, baking soda, salt, ginger and cloves, set aside. In a separate bowl, whisk the sugar and oil together. Add the pumpkin and whisk to combine thoroughly. Add the egg yolks and vanilla and whisk until combined. Gradually add the flour mixture to the pumpkin mixture and whisk until completely combined. Use a large cookie scoop, drop the dough onto the prepared baking sheets, about 1 inch apart. Bake for 10 to 12 minutes, until a toothpick inserted into the center comes out clean. Remove from the oven and let cool on wire rack. Pipe or spoon the filling onto flat side of cookie and top with another cookie, press down slightly so that the filling spread to the edges.

Cream Cheese Filling

- 3 cups powdered sugar
- 8 ounces cream cheese, at room temperature
- ½ cup unsalted butter, room temperature

Beat the butter on medium speed until smooth, about 3 minutes. Add the cream cheese and beat until smooth and combined. Add the powdered sugar a little at a time, then beat until smooth,

Chocolate Whoopie Pies

2 ¼ cup flour

1 teaspoon baking soda

¼ teaspoon baking powder

¼ teaspoon salt

½ cup cocoa powder

1 cup sugar

¼ cup margarine

1 egg

½ cup sour milk

½ cup boiling water

1 teaspoon vanilla

1. Preheat oven to 325 degrees.
2. Mix the flour, baking soda, baking powder, salt and cocoa powder in a bowl and set aside.
3. Beat the sugar, margarine, eggs, milk and water.
4. Combine both mixtures. Blend well.
5. Drop by tablespoonfuls onto an ungreased cookie sheet.
6. Bake for 5 to 8 minutes.
7. Immediately remove the cookies from the cookie sheet and cool.
8. Match and pair the cookies. Prepare the filling.

Vanilla Frosting

1 cup shortening

4 cup powdered sugar

1 teaspoon vanilla

1. Beat the shortening well.
2. Add the powdered sugar and the vanilla. Beat well.
3. Spread and fill the cooled cookies.

Chocolate Whoopie Pies

Cake ingredients

1/2 cup baking cocoa
1/2 cup hot water
1/2 cup shortening
1 1/2 cup sugar
2 eggs (room temp)
1 tsp. vanilla
2 2/3 flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1/2 cup buttermilk

} mix together in separate bowl

Filling ingredients

3 T Flour
Dash salt
1 cup 2% milk
3/4 cup shortening
1 1/2 cups 10X sugar
2 tsp. vanilla
3/4 cup peanut butter

Directions: Preheat oven at 350°

Small bowl combined, cocoa + water - cool 5 min. In large bowl cream shortening + sugar until light. Beat in the eggs, vanilla, cocoa mixture. Mix in dry ingredients gradually, add to cream mixture alternately with buttermilk beating well after each addition. Drop 2 T of mixture on cookie sheets. Bake for 10-12 minutes, let cool on the pan, then transfer to a cooling rack.

Filling directions

In a small sauce pan, combined flour + salt. Gradually whisk in milk until smooth, cook + stir over med/high heat until mixture is thickened. Stir constantly, so mixture does not burn. When thickened remove from heat and cool. When mixture is cooled, cream shortening sugar, vanilla, peanut butter together, until light + fluffy. Add the cooled milk mixture, and beat till fluffy. Spread the filling on one side of cookie and place another cookie on top.