

INGREDIENTS:

Whoopie Pies

- 2 cups brown sugar
- 1 cup canola oil
- 1 ½ cups chilled pumpkin puree
- 2 large eggs
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 tablespoons cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 1 teaspoon vanilla extract

Maple Cream Cheese Filling

- 3 ½ to 4 cups powdered sugar
- ½ unsalted butter, at room temperature
- 8 ounces cream cheese, at room temperature
- dash salt
- 6 tablespoons maple syrup
- 1 teaspoon vanilla

DIRECTIONS:

1. Heat oven to 350°F. Line two baking sheets with parchment paper and set aside.
2. In a large bowl, mix the brown sugar and oil. Add in the pumpkin puree and eggs, Beat until well combined.
3. Add the flour, salt, baking powder, baking soda, cinnamon, ginger, nutmeg, and vanilla to the pumpkin mixture. Mix well. Let the batter rest for 10 minutes to thicken slightly.
4. Using a spoon or small cookie batter scoop, place roughly 1 heaping teaspoon of batter evenly on the prepared baking sheets. Bake for 10-12 minutes in the preheated oven until the cookies start to slightly crack on the top. Let the cookies cool before assembling the whoopie pie sandwiches.
5. To prepare the filling, use an electric mixer with a paddle attachment. Beat the butter until smooth. Add the cream cheese and beat until combined. Add in the powdered sugar, salt, vanilla, and maple syrup. Beat until just combined, making sure not to overmix.
6. To assemble: After the cookies have cooled, turn half of them upside down on the baking sheet. Fill a piping bag with cream cheese filling, and pipe 1 tablespoon of filling in the center of each upside-down cookie. Gently press together, and chill until ready to serve.

Adapted from: The Novice Chef