

# BAKERY STYLE PUMPKIN WHOOPIE PIES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 6 cookies

1 ½ cups all-purpose flour  
½ teaspoon salt  
½ teaspoon baking powder  
½ teaspoon baking soda  
1 tablespoon cinnamon  
½ tablespoon ground ginger  
½ tablespoon ground cloves  
1 cup packed dark brown sugar  
½ cup vegetable oil  
1 ½ cups chilled pumpkin puree  
1 large egg  
¼ teaspoon vanilla extract  
1 ½ cups confectioner' sugar  
¼ cup (1/2 stick) unsalted butter, softened  
4 ounces cream cheese, softened  
½ teaspoon vanilla extract

## GRAB N GO KITS INCLUDE:

BAG 1- Flour, Salt, Baking Powder, Baking Soda, Cinnamon, Ginger, and Cloves

BAG 2- Brown Sugar

BAG 3- Confectioners' Sugar

Please be sure to use exact ingredients and read recipe before starting.

## Directions:

- Preheat oven to 350 degrees F.
- Line two baking sheets with parchment paper.
- In a large bowl, whisk the flour, salt, baking powder, baking soda, cinnamon, ginger, and cloves together and set aside.
- In a separate bowl, whisk the brown sugar and oil together until combined.
- Add the pumpkin puree and whisk to combine thoroughly.
- Add the egg and vanilla and whisk until combined.
- Sprinkle the flour mixture into the pumpkin mixture and whisk until completely combined.
- Use a medium ice cream scoop with a release mechanism to drop the dough onto prepared baking sheets, about one inch apart. (See reverse)

- Bake for 10-12 minutes until the cookies are just starting to crack on top and a toothpick inserted into the center of the cookie comes out clean.
- Remove from the oven and let the cookies cool completely on the pan while you make the filling.
- For the cream cheese filling: Place the confectioners' sugar into a medium bowl and set aside.
- In the bowl of an electric mixer fitted with the paddle attachment, beat the butter until it is completely smooth, with no visible lumps.
- Add the cream cheese and beat until combined.
- Add the confectioners' sugar and vanilla and beat until smooth (be careful not to overbeat the filling or it will lose structure) The filling can be made one day ahead – cover the bowl tightly and put it in the refrigerator and let the filling soften at room temperature before using.
- Assembling the whoopie pies: Turn half of the cooled cookies upside down so the flat side is facing up
- Use an ice cream scoop or a tablespoon to drop a large dollop of filling onto the flat side of the cookie.
- Place another cookie, flat side down, on top of the filling.
- Press down slightly so that the filling spreads to the edges of the cookie.
- Repeat until all the cookies are used.
- Put the whoopie pies in the refrigerator for about 30 minutes to firm up before serving
- The whoopie pies will keep for up to 3 days in the refrigerator on a parchment-lined baking sheet covered with plastic wrap.