

PUMPKIN WHOOPIE PIES

By Kim "Daisy" Nelson

Ingredients:

3 cups all - purpose flour
1 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
1 cup brown sugar
1 cup granulated sugar
1 cup oil
2 eggs
1 tablespoon vanilla
3 cups 100% pure pumpkin

Spiked Cream Cheese Filling:

Spiked cream cheese filling
2 sticks butter
2 8oz. cream cheese
2 boxes powdered sugar
2 tablespoons vanilla
2 tablespoons dark rum or bourbon

Instructions:

1. In a large mixing bowl, whisk together flour, salt, baking powder & baking soda. Set aside. Whisk together both sugars, oil, eggs, vanilla and pumpkin. Carefully mix in dry ingredients. Whisk just until combined. Do not over mix or dough will be tough.
2. Scoop out onto prepared parchment paper...1 Tablespoon size. (This should make approximately 36 whoopie pies.) Bake 350 degrees for 12 minutes. Let cool completely before adding filling. These freeze beautifully.
3. For the filling, mix together all ingredients slowly at first then on high speed. Chill any leftover icing for up to 2 weeks.