

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

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 and 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
- 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

IN THE GRAB N GO KITS THEY INCLUDE-

BAG1- 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.