



Pumpkin Whoopie Pies

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

18

Description

Pumpkin whoopie pies are delicious pumpkin cakelike cookies that can be eaten by themselves as singles or filled with whoopie pie filling for a delicious treat

Ingredients

- - 2 cups packed brown sugar - 1 cup vegetable oil - 1 ½ cups solid pack pumpkin puree - 2 large eggs - 3 cups all-purpose flour - 1 ½ tablespoons ground cinnamon - ½ tablespoon ground ginger - ½ tablespoon ground cloves - 1 teaspoon salt - 1 teaspoon baking powder - 1 teaspoon baking soda - 1 teaspoon vanilla extract - 1 egg white - 2 tablespoons milk - 1 teaspoon vanilla extract - 2 cups confectioners' sugar
- divided - ¾ cup shortening

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease baking sheets. To make the cookie dough: Combine brown sugar and oil in a bowl. Mix in pumpkin and eggs
2. beating well. Add flour
3. cinnamon
4. ginger
5. cloves
6. salt
7. baking powder
8. baking soda
9. and vanilla together into a separate bowl. Fold dry ingredients into wet ingredients and mix to combine. Drop dough by heaping teaspoons onto the prepared baking sheets. Bake in the preheated oven for 10 to 12 minutes. Let cookies cool while you make the filling. To make the whoopie pie filling: Beat egg white in a bowl and mix in milk
10. vanilla
11. then 1 cup confectioners' sugar. Mix well then beat in shortening and remaining 1 cup confectioners' sugar. Beat until light and fluffy. Assemble once cookies are cool. Make sandwiches from two cookies filled with whoopie pie filling. From the Editor This recipe contains raw egg. We recommend that pregnant women
12. young children
13. older adults
14. and the immunocompromised do not consume raw egg.