

1st Place

Pumpkin Whoopie Pies with Cream Cheese Filling

3 cups all-purpose flour
1 teaspoon cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cloves
2 cup light brown sugar
1 cup vegetable oil
3 cups pumpkin, puree or canned
2 egg yolks
1 teaspoon vanilla extract
Cream Cheese Filling recipe below

Preheat oven to 350 degrees. Line baking sheets with parchment paper. In a large bowl, whisk together the flour, cinnamon, baking powder, baking soda, salt, ginger and cloves, set aside. In a separate bowl, whisk the sugar and the oil together. Add the pumpkin and whisk to combine thoroughly. Add the egg yolks and vanilla and whisk until combined. Gradually add the flour mixture to the pumpkin mixture and whisk until completely combined. Use a large cookie scoop, drop the dough onto the prepared baking sheets, about 1 inch apart. Bake for 10 to 12 minutes, or until a toothpick inserted into the center comes out clean. Remove from the oven and let cool on wire rack. Pipe or spoon the filling onto flat side of cookie and top with another cookie, press down slightly so that the filling spread to the edges.

Cream Cheese Filling

3 cups powdered sugar
8 ounces cream cheese, at room temperature
½ cup unsalted butter, room temperature

Beat the butter on medium speed until smooth, about 3 minutes. Add the cream cheese and beat until smooth and combined. Add the powdered sugar a little at a time, then beat until smooth,

2nd Place



Chocolate Peanut Butter Whoopie Pie

3 cups flour
1 teaspoon salt
1 ½ cups cocoa
1 teaspoon baking soda
½ teaspoon baking powder
1 cup butter
2 cups sugar
2 eggs
2 cups buttermilk
1 teaspoon vanilla

Filling:

1 cup butter	2 cups 10x sugar
1 cup peanut butter	1 teaspoon vanilla

- Preheat oven to 350 degrees
- Combine first 5 ingredients & set aside
- Beat together butter and sugar
- Add eggs one at a time, blending well after each addition
- Add buttermilk and vanilla and mix well
- Add dry ingredients, blending until just combined
- Grease cookie sheets
- Scoop 1 ounce of batter and drop onto pans
- Bake 12 minutes
- Allow to cool 5 minutes before removing from pans
- Beat butter until smooth
- Blend in sugar until well incorporated
- Add vanilla and beat until light and fluffy
- Assemble whoopie pies by placing heaping spoonful of filling on one side and sandwiching other side onto it

3rd Place

Pumpkin Whoopie Pies

For Pumpkin Cookies:

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 tablespoons ground cinnamon
1 tablespoon ground ginger
1 tablespoon ground cloves
2 cups firmly packed dark-brown sugar
1 cup vegetable oil
3 cups pumpkin puree, chilled
2 large eggs
1 teaspoon pure vanilla extract

For Cream Cheese Filling:

3 cups confectioners' sugar
½ cup unsalted butter, softened
8 ounces cream cheese, softened
1 teaspoon pure vanilla extract

Directions:

Preheat oven to 350°F. Line two baking sheets with parchment paper, set aside.

In a large bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, ginger, and cloves; set aside. In another bowl, whisk together brown sugar and oil until well combined. Add pumpkin puree and whisk until combined. Add eggs and vanilla and whisk until fully mixed.

Using a small cookie scoop, drop heaping tablespoons of dough onto prepared baking sheets, about an inch apart from each other. Bake until cookies are just beginning to crack on top and a toothpick inserted in the center comes out clean, about 15 minutes. Let cool completely.

For the filling: Sift confectioners' sugar into medium bowl; set aside. Beat butter until smooth. Add cream cheese and beat until well combined. Add confectioners' sugar and vanilla, beat just until smooth.

Assemble whoopie pies by spreading filling onto flat side of cookie and sandwiching it with another cookie.