

## 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 Confectioner's 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 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 until smooth.

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