

CARROT CAKE WHOOPIE PIES

INGREDIENTS

for the whoopie pies

2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
8 tablespoons (1/2 cup) unsalted butter, at room temperature
1/2 cup packed light brown sugar
1/2 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups grated carrots

for the cream cheese filling

8 tablespoons (1 stick) unsalted butter, at room temperature
6 oz cream cheese, softened
2 cups confectioners' sugar, sifted
1/4 plus 1/8 teaspoon vanilla extract

DIRECTIONS

Preheat oven to 350F. Prepare cookie sheets with silpat or parchment paper

In a medium bowl, whisk the flour, baking soda, baking powder, cinnamon, ginger, nutmeg and salt together. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and both sugars on medium speed until light and fluffy, about 4-5 minutes. Scrape down the sides of the bowl then add the eggs, one at a time, beating well after each addition. Mix in the vanilla. Add the dry ingredients and beat just until combined. Finally, add the grated carrots, beating to distribute evenly.

Chill the batter in the refrigerator for at least one hour.

Using a small cookie scoop (mine measures about 1 1/2 inches across - you'll need to adjust the baking time accordingly if yours is larger), portion the batter onto one of the prepared baking sheets, spacing the cookies about 2 inches apart. Bake (one sheet at a time) for about 12 minutes, or until the cookies spring back when gently pressed. Transfer the baking sheet to a wire rack and let the cookies cool for 5 minutes then remove the cookies to the wire rack to cool completely. Repeat with all of the dough, alternating baking sheets.

To make your filling, in the bowl of a stand mixer fitted with the paddle attachment, beat the butter and cream cheese on medium speed until fluffy, about 3 minutes. Add the confectioners' sugar 1/2 cup at a time, scraping the sides of the bowl in between additions. Beat in the vanilla extract. With mixer on medium, beat for another minute or so, until the frosting is smooth and fluffy.

Match the cookies in pairs by size. Transfer the filling to a piping bag and pipe a small amount onto the flat side of one cookie of each pair. Sandwich the cookies together, and press the filling to the edges.