

PUMPKIN WHOOPIE PIES WITH CINNAMON CREAM CHEESE FILLING

INGREDIENTS

For the pumpkin cookies

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

For the cinnamon cream cheese filling

3 cups powdered sugar, sifted
1/2 cup unsalted butter, softened to room temperature
8 oz. cream cheese, softened to room temperature
1 teaspoon vanilla extract
2 teaspoons cinnamon

DIRECTIONS

To make the pumpkin cookies, preheat the oven to 350F. Line two baking sheets with parchment paper or silpat. In a large bowl, whisk together the flour, salt, baking soda, baking powder and spices. Set aside. In a separate bowl, whisk sugars and oil together. Add the pumpkin puree and whisk to combine thoroughly. Add the eggs and vanilla and whisk until combined. Sprinkle the flour mixture over the pumpkin mixture and whisk until completely combined.

Transfer the cookie batter to a pastry bag fitted with a large plain round tip. Pipe small rounds of the batter onto the prepared baking sheets, about 1 1/2 to 2 inches in diameter. (If your dough seems to thick to pipe, you can drop scoops of it onto the baking sheet. Or just add a bit more liquid. This recipe is pretty forgiving.)

Bake for 10-12 minutes, until the cookies are just starting to crack on top and a toothpick inserted into the center of a cookie comes out clean. Remove from the oven and let the cookies cool on the pan for about 10 minutes.

Transfer to a wire rack to cool completely. Repeat with remaining batter.

To make the filling, combine the butter and cream cheese in the bowl of an electric mixer. Beat on medium-heat speed until smooth, about 1 to 2 minutes. Add the powdered sugar, cinnamon and vanilla and beat until smooth. Be careful not to overbeat the filling or it will lose structure. Transfer the filling to a pastry bag fitted with a plain tip.

To assemble, pair the cookies up by size. Pipe filling onto the flat side of one cookie of each pair, and sandwich together with the remaining cookie. Refrigerate for at least 30 minutes to firm before serving.