

BANANAS FOSTER MINI-WHOOPIE PIES

INGREDIENTS

for the cookies

2 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
8 tablespoons (1 stick) unsalted butter, softened
1/2 cup granulated sugar
1/2 packed light brown sugar
1 large egg
2 ripe bananas, mashed (about 1 cup)
1/4 cup sour cream
1 1/2 teaspoons vanilla extract

For the Filling

1 1/2 cups cream cheese, at room temperature
1/2 ready made caramel sauce (such as the ice cream topping)
1 tablespoon rum
1 tablespoon banana liquor
2 cups confectioners sugar

DIRECTIONS

Preheat oven to 350F. Line 2 baking sheets with silpat or parchment paper (alternatively, if you have a mini-whoopie pie pan, spray with baking spray).

Sift together the flour, baking powder, baking soda, salt, and cinnamon into a medium bowl; set aside.

In the bowl of your standing mixer fitted with the paddle attachment, beat butter with sugars on medium-high speed until light and fluffy, about 3 minutes. Stop mixer, scrape down the bowl and beater, and beat in egg on medium speed until combined. Beat in banana, sour cream, and vanilla until combined. Reduce the speed to medium-low and add flour mixture in batches until completely combined, scraping down the sides of the bowl as necessary.

Transfer the batter to a pastry bag or zip-top bag fitted with small plain pastry tip. Pipe 1-inch round mounds onto each pan, placing them 2 inches apart. Bake until light golden, 12-15 minutes. Remove to wire racks and repeat until all batter is used up. Let cool completely.

While the cookies are cooling, make the filling. In the bowl of your stand mixer, combine cream cheese, caramel filling, rum and banana liquor until smooth. Add in the confectioners sugar and whip until frosting-like consistency.

Once the cookies are cool, spread 2 tablespoons of the filling onto the flat side of 1/2 of the cookies. Top with the remaining cookies.