15+

Pumpkin Whoopie Pies

3c flour
1 1/2 c sugar
2tsp baking soda
2tsp baking powder
1 1/2 tsp cinnamon
1tsp nutmeg
1tsp cloves
1/2 tsp salt
5 eggs
2c pumpkin puree or 1-15oz can of pumpkin
1/2c water
1/2c oil
1tsp vanilla

In a large bowl combine all dry ingredients. In another bowl, whisk eggs, pumpkin, water, oil and vanilla. Stir into dry ingredients just until moistened.
Drop by 2Tbs onto greased or parchment lined cookie sheet. Bake @ 350 for 8-10 min.

Cream Cheese Filling:
8oz cream cheese
1/2c butter
4c powdered sugar
2tsp vanilla

In a small mixing bowl, beat the ingredients until smooth.

2nd

Chocolate Whoopie Pies w/Peanut Butter Filling

2c flour
1/2 c cocoa powder
1 1/4 tsp baking soda
1/4 tsp baking powder
1/2 tsp fine sea salt
1 stick butter, room temp
1/2 c granulated sugar
1/2 c brown sugar
1 large egg, room temp
1/2 tsp vanilla
1c whole milk

In a bowl whisk flour, cocoa, baking powder, baking soda and salt together. Set aside.
In the mixer bowl, beat the butter on med until soft and creamy. Add both sugars and beat until well blended. Add the egg and beat 2 minutes longer then add vanilla. Reduce mixer speed and add dry ingredients alternating with milk until you've got a thick smooth batter.
Using a 2Tbs cookie scoop, place a scoop on a parchment-lined cookie sheet and bake for 8-10 min @ 350 degrees.
Cool before icing.

Peanut Butter Filling:
1 stick butter, room temp
3/4c creamy peanut butter (not natural)
3/4c confectioner's sugar
3/4 tsp vanilla
1/2 tsp fine sea salt

Beat all the ingredients together on med-high speed until soft, fluffy and smooth, about 3 minutes.

Spoon a generous amount of filling on the bottom of a cookie and place another cookie on top and gently twist.

3rd

Classic Chocolate Whoopie Pies

4c flour
1c cocoa
2c granulated sugar
1c shortening (can use 1/2c butter & 1/2c shortening)
2tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
2 tsp vanilla
2 eggs
1c milk
1c coffee or water

In large mixing bowl beat shortening and sugar for 2 min, add eggs and vanilla, beat until light and fluffy. In a 2c measuring bowl mix cocoa and coffee until cocoa is dissolved, add milk.
Sift flour, baking powder, baking soda and salt in a separate bowl.
Gradually add cocoa mixture to the wet ingredients alternating with flour mixture until well combined.

Drop by 2 Tbs on greased or parchment lined baking sheet and bake for 10-12 min.

Filling:

1c whole milk
5Tbs flour
3/4c butter
2Tbs shortening
1/4 tsp salt
1 tsp vanilla
1c powdered sugar

Pour milk in medium saucepan over med/low heat. Add flour and whisk to combine. Continue whisking until mixture is thick. Remove from heat and let cool completely. While mixture is cooling in a mixing bowl beat butter, shortening, vanilla and salt until creamy.
Add to cooled flour mixture and beat well. Gradually add powdered sugar and mix until smooth.

4th

Pumpkin Whoopie Pie

Cakes
3 cups flour
1tsp baking powder
1 tsp baking soda
1 tsp salt
2 TBSP cinnamon
½ tsp ginger
½ tsp nutmeg
2 cups brown sugar
1 cup vegetable oil
2 cups pumpkin puree
2 eggs
1 tsp vanilla

Filling
½ cup salted butter
8-ounce cream cheese
3 ½ cups powdered sugar
1 tsp vanilla

Preheat oven to 350. In a large bowl, combine first 7 ingredients. In another bowl, combine last 5 ingredients. Add flour mixture and mix until combined. With a medium cookie scoop drop dough on baking sheet. Bake 12 to 14 minutes.

Using a stand mixer, beat butter and cream cheese. Add powdered sugar and vanilla. Mix until combined.

Chocolate Peanut Butter Whoopie Pies

2 cups flour

½ cup cocoa powder

1 tsp Baking soda

½ tsp salt

1 cup packed brown sugar

½ cup veggie oil

2 egg

1 ½ tsp vanilla

1 tsp baking powder

1 cup milk

1 small box of instant chocolate pudding

Preheat to 350 spray cookie sheet

Mix wet ingredients together

Mix dry ingredients together

Mix both together

Drop spoonful on baking sheet

Bake 10 to 15 minutes

Allow to cool

Add filing between 2 cookie parts to make the whoopie pie sandwich

Filling

3 sticks of real butter

1 2# bags of 10x sugar

Splash of vanilla

2 to 6 TBSP Milk

½ cup Peanut Butter

Using a hand mixer beat butter until soft mix in 10x sugar slowly with vanilla

Add Milk until it's as creamy as you like

Add Peanut butter and finish mixing

Let set 5 minutes

Fill the whoopie pies with as much filling as you would like