Pumpkin Whoopie Pies.

2 egg yolks (save egg whites)
2 cups brown Sugar
1 cup Vegetable oil
2 cups pumpkin.
1 teaspoon Vanilla.

3 cups sifted flour.
1 teaspoon Cloves
1 teaspoon Ginger
1 teaspoon Salt
1 teaspoon Baking Powder.
1 teaspoon baking Soda

Cream together the brown sugar and oil, add egg Yolks, and Vanilla. Then mix in the Pumpkin. and Sifled flour mixture.

Bake in a 350° oven for 12-14 minutes.

Filling:

2 teaspoons Vanilla
4 Tablespoons. Flour
2 Tablespoons milk
1 1/2 cups Crisco
2 egg Whites. (unbeaten)
2 1/2 Cups Powdered Sugar.

. Cream the crisco, add the rest of Ingredients and beat hard for 5 minutes. Pipe filling between two Cookies.