Pumpkin Whoopie Pies

Filling

2 cups powdered sugar

4 oz cream cheese

4 Tbs. butter

1 Tbs. vanilla

1 tsp. cinnamon

1/4 tsp salt

Cakes

1 1/2 cups flour

1/2 tsp. salt

1/2 tsp. baking powder

1/2 tsp. baking soda

2 tsp. cinnamon

3/4 tsp. ginger

1/2 tsp. nutmeg

1/4 tsp. cloves

1 cup sugar

1/4 cup molasses

1/2 cup vegetable oil

1/1/2 cups pumpkin

1 egg

1 Tbs. vanilla

Preheat the oven to 350 degrees. Combine and sift dry ingredients, including spices, and set aside. Combine sugar, molasses, oil, pumpkin, egg, and vanilla in a medium mixing bowl. Mix with an electric mixer until smooth and well combined. Slowly add flour mixture. Using a 1oz cookie scoop, scoop onto a parchment-lined baking sheet 2 inches apart. Bake at 350 for 14-15 minutes. Remove pies from the cookie sheet and cool on a wire rack completely.

For the filling, combine butter, cream cheese, salt, powdered sugar, cinnamon, and vanilla in a medium mixing bowl. Mix with an electric mixer until fluffy.

To assemble, transfer the filling to a pastry bag fitted with a large round tip. Pipe one pie with filling and top with another pie.

Makes 12 pies