



Pumpkin Whoopie Pies

SERVINGS:
3 DOZEN

PREPPING TIME: 10 MIN

COOKING TIME:
10-12 MIN

Ingredients

3 cups all-purpose flour
1 tsp baking soda
1 tsp baking powder
1 tbsp ground nutmeg
1 ½ tbsp ground
cinnamon

1 tsp salt
2 eggs
1 ½ sugar
1 cup of oil
1 ½ pumpkin puree
1 cup of chocolate chips

Filling:

1 egg white
2 tablespoons milk
1 teaspoon vanilla extract
2 cups confectioners' sugar
¾ cup shortening

Directions

1. Preheat oven to 350°F. Lightly grease the baking sheets.
2. Combine the flour, cinnamon, nutmeg, baking soda and baking powder.
3. In a separate bowl, combine the eggs, sugar, oil and pumpkin puree.
4. Incorporate the wet ingredients into the dry ingredients. Mix well.
5. Drop dough with a teaspoon onto the baking sheets. Bake at 350°F for 10-12 minutes. Let the cookies cool then make sandwiches from two cookies filled with the filling and roll the edges in chocolate chips.

How to make the filling:

1. Beat egg white, and mix in the milk, vanilla extract, and 1 cup confectioners' sugar.
2. Mix well. Then beat in shortening and the remaining confectioners' sugar.
3. Beat until light and fluffy.