



Pumpkin Whoopie Pies

Makes 4 pies

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon salt
1/4 cup (1/2 stick) butter, room temperature
1/2 cup and 2 Tablespoons granulated sugar
1 large eggs, at room temperature, lightly beaten
1/2 cup LIBBY'S® 100% Pure Pumpkin
1/2 teaspoon vanilla extract

CREAM CHEESE FILLING:

2 ounces cream cheese
3 tablespoons butter
1/2 teaspoon vanilla extract
3/4 cups powdered sugar

PREHEAT oven to 350° F. Lightly grease or line baking sheets with parchment paper.

COMBINE flour, baking powder, baking soda, cinnamon, ginger and salt in medium bowl. Beat butter and sugar in large mixer bowl on medium speed for 2 minutes. Add eggs, one at a time, beating well after each addition. Add pumpkin and vanilla extract; beat until smooth. Stir in flour mixture until combined. Drop by heaping measuring Tablespoons onto prepared baking sheet (make about 8 equally sized pies)

BAKE for 10 to 13 minutes or until springy to the touch.

Cool on baking sheets for 5 minutes; remove to wire racks to cool completely.

FOR CREAM CHEESE FILLING:

BEAT cream cheese, butter and vanilla extract in small mixer bowl on medium speed until fluffy. Gradually beat in powdered sugar until light and fluffy.

SPREAD a heaping teaspoon of filling onto flat side of one cookie; top with flat side of second pie to make a sandwich. Repeat with *remaining* pies and filling. Store in covered container in refrigerator. Roll exposed filling edges in sprinkles or mini chocolate chips if desired.

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