

# From Charlotte's Kitchen

Since August Bill started watching his daily caloric intake. I've been trying to watch..... what I cook. And if you're wondering; yes, he has lost weight and I'm very proud of him! Being supportive about this is getting difficult since every time I go to the market, what do I see? Whoopie pies everywhere! Yesterday I had a weak moment, not only did the house smell wonderful, it tasted great!

## PUMPKIN WHOOPIE PIES

### FOR THE PUMPKIN WHOOPIE COOKIES

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 tablespoons ground cinnamon
- 1 tablespoon ground ginger
- 1 tablespoon ground cloves
- 2 cups firmly packed dark-brown sugar
- 1 cup vegetable oil
- 3 cups pumpkin puree, chilled
- 2 large eggs
- 1 teaspoon pure vanilla extract

### FOR THE CREAM-CHEESE FILLING

- 3 cups confectioners' sugar
- 1/2 cup (1 stick) unsalted butter, softened
- 8 ounces cream cheese, softened
- 1 teaspoon pure vanilla extract

### Directions

Make the cookies: Preheat oven to 350 degrees. Line two baking sheets with parchment paper or a nonstick baking mat; set aside.

In a large bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, ginger, and cloves; set aside. In another large bowl, whisk together brown sugar and oil until well combined. Add pumpkin puree and whisk until combined. Add eggs and vanilla and whisk until well combined. Sprinkle flour mixture over pumpkin mixture and whisk until fully incorporated.

Using a small ice cream scoop with a release mechanism, drop heaping tablespoons of dough onto prepared baking sheets, about 1 inch apart. About 24 cookies. Transfer to oven and bake until cookies are just starting to crack on top and a toothpick inserted into the center of each cookie comes out clean, about 15 minutes. Let cool completely on pan.

Make the filling: Sift confectioner' sugar into a medium bowl; set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat butter until smooth. Add cream cheese and beat until well combined. Add confectioners' sugar and vanilla, beat just until smooth. (Filling can be made up to a day in advance. Cover and refrigerate; let stand at room temperature to soften before using.) When cookies have cooled completely, pipe or spoon a large dollop of filling on the flat side of half of the cookies. Sandwich with remaining cookies, pressing down slightly so that the filling spreads to the edge of the cookies. Cover with plastic wrap. Refrigerate cookies at least 30 minutes before serving and up to 3 days. Makes a dozen.