

# U The Lexingtonienne U

## PUMPKIN WHOOPIE PIES

*Adapted from a recipe I found online (but I can't remember where!)*

- 2 3/4 C flour
- 4 1/2 tsp ground cinnamon
- 2 tsp baking powder
- 1 1/2 tsp ground nutmeg
- 1 1/2 tsp ground ginger
- 1 tsp baking soda
- 1 tsp salt
- 1/2 tsp ground cloves
- 2 1/2 sticks butter, at room temperature
- 1 1/2 C sugar
- 3 Tbsp molasses
- 2 tsp vanilla extract
- 4 eggs
- 1 1/4 C pumpkin puree (one 15 oz can is a little bit more than you need)
- 1/2 C buttermilk

Preheat oven to 325. In a medium-sized bowl, thoroughly whisk together first 8 ingredients (flour through ground cloves). In a large bowl, use an electric mixer to beat together butter, sugar, molasses, and vanilla. Beat in eggs, one at a time. Beat in pumpkin. Beat in dry ingredients in 3 additions, alternating with buttermilk in 2 additions, until just combined.

Line a baking sheet with parchment paper or aluminum foil and scoop with a #40 cookie scoop (or by rounded tablespoons) onto baking sheet, spacing about 2 inches apart. Bake until a toothpick inserted in the centers comes out clean, about 12 minutes.

Allow whoopies to cool on the baking sheet for a few minutes, then transfer to a rack.

Repeat with remaining dough. I recommend chilling the remaining dough in the fridge while the whoopies bake, and using a cooled baking sheet for each batch.

Spread or pipe half the whoopies with store-bought frosting or cream cheese frosting (recipe below), and top with the other half of the whoopies to form sandwiches.



## CREAM CHEESE FROSTING

*Adapted from the Joy of Cooking*

- 8 oz cream cheese, cold
- 5 T unsalted butter, at room temperature
- 2 t vanilla
- 2 C powdered sugar, sifted {measure first and then sift to get any lumps out}

Combine in a food processor and pulse until smooth and creamy. Do not overmix, as overbeating breaks down the cream cheese. If you don't have a food processor, you can do this with a hand mixer. Beat the first three ingredients just until blended, then add the sugar about 1/3 at a time, beating until smooth.

