

Paula's Pumpkin Whoopie Pies

from In Our Grandmothers' Kitchens

Ingredients:

for the cookies:

1 pound light brown sugar
1 cup vegetable oil (I use Canola)
2 eggs
1-3/4 to 2 cups pumpkin puree (freshly cooked and mashed, or a 15-ounce can)
1 teaspoon each cinnamon, cloves, and ginger
1 teaspoon baking soda
1 teaspoon baking powder
2 teaspoons vanilla
3 cups flour

for the filling:

1 cup confectioner's sugar
1 cup marshmallow fluff
1/2 cup vegetable shortening
1/2 cup (1 stick) unsalted butter at room temperature
2 teaspoons vanilla

Instructions:

Preheat the oven to 350 degrees.

For the cookies: Combine the sugar, oil, eggs, pumpkin, and spices in a large bowl, mixing well. Add the baking soda, baking powder, and vanilla, mixing well. Stir in the flour 1 cup at a time, mixing well after each addition.

Lightly grease baking sheets or line them with parchment or silicone. (Paula has a really good nonstick sheet, but I found that I needed a little help to keep the cookies from sticking.) Drop rounded 2-tablespoon portions of dough onto the sheets.

Bake for 10 to 12 minutes, or until the cookies are firm. (A slight indentation where your finger tests them is allowable.)

Cool the cookies completely; then get ready to fill!

Beat together the filling ingredients, and spread them between whoopie layers. If you're NOT handing these out to children in bags, feel free to decorate the tops as well.

This recipe makes about 20 filled pies. If you wish, you may make your whoopie pies bigger or smaller than indicated. (Paula likes small ones.)

If you make them bigger, you will have to cook them a little longer; smaller, a little less time.