

PUMPKIN WHOOPIE PIES – VICKY BISSETT

Cakes:

One 15 ounce can pumpkin puree
2 Cups granulated sugar
1 Cup vegetable oil
2 eggs, beaten
4 Cups all-purpose flour
4 tsp. baking powder
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
2 tsp. baking soda
2 tsp. milk

Filling:

1 1/2 Cups butter
2 tsp. vanilla
2 tsp. milk
6 Cups confectioner's sugar
One 8 ounce jar of marshmallow fluff

Preheat oven to 375°F . Makes about 24 filled whoopee pies.

Mix pumpkin, sugar, oil and eggs together. In a separate bowl, mix flour, baking powder, cinnamon, nutmeg and salt. Combine wet to dry mixture. Combine baking soda and milk, then add to the mixture, stirring well. Drop by rounded teaspoons-full onto baking sheet, 2" apart. Bake at 375°F for 12 minutes. Cool on wire rack.

Soften butter in electric mixer and add vanilla, milk and marshmallow fluff. Add confectioner's sugar, 2 Cups at a time. Spread one rounded teaspoon full of filling on the flat side of the cookie, and top with another cookie, like a sandwich.