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Entry #21

Pumpkin Whoopie Pies

Cake:

1 1/2 cups King Arthur flour
1/2 tsp baking powder
1/2 tsp baking soda
slightly less than 1/2 tsp sea salt
1 tsp cinnamon
1/2 tsp ground ginger
1/4 tsp grated nutmeg
1/4 tsp ground cloves
1 cup light brown sugar
1/2 c canola oil
1 15 oz can pure pumpkin
1 large egg
1 tsp vanilla extract

Candied Pecans:

2 TBSP light brown sugar
pinch sea salt
1/2 TBSP water
1/2 cup pecans

Filling:

6 oz cream cheese, softened
3/4 stick (6 TBSP) unsalted butter, softened
pinch salt
1 1/2 cups confectioner's sugar
1 TBSP bourbon vanilla extract (Trader Joe's makes this, or can use 1 TBSP bourbon)

For cakes:

Preheat oven to 350. Line 2 baking sheets with parchment.
Whisk together flour, baking powder, soda, salt, and spices.
Whisk together sugar, oil, pumpkin, egg, and vanilla in another bowl until well combined.
Then stir in flour mixture.

Drop a little less than 2 TSP of batter onto baking sheet to form 1 mound; total of 16 per sheet. You will have batter left over.
Bake until springy to the touch, approx 12-18 minutes. Cool.
Yields 32 cakes

For candied pecans:

Line a sheet pan with parchment.
Stir together sugar, salt, and 1/2 TBSP water in a saucepan. Heat over moderate heat until sugar dissolves, then bring to a boil. Stir in pecans.
Spread mixture on lined sheet pan and bake until coating is bubbling and golden, about 10 minutes.

Cool.

Coarsely chop candied pecans.

Filling:

Beat cream cheese, butter and salt in a bowl with an electric mixer until smooth. Add confectioner's sugar and bourbon vanilla and mix on low speed until smooth. Chill filling 30 minutes.

Gently press pecans onto filling around middle of each whoopie pie to help them adhere.

Enjoy!