

Pumpkin Whoopie Pie

Ingredients:

1 ½ sticks (6 oz) unsalted butter, 1 stick melted, ½ stick softened
1 cup packed light brown sugar
2 large eggs, at room temperature, lightly beaten
1 cup canned pure pumpkin puree
1 Tbl pumpkin pie spice
1 ½ tsp pure vanilla extract
1 tsp baking powder
1 tsp baking soda
¾ tsp plus 2 pinches salt
1 ⅔ cups flour
4 ounces cream cheese, chilled
1 cup confectioners sugar

Directions:

Preheat oven to 350 degrees.

In a large bowl, whisk together the melted butter and brown sugar until smooth. Whisk in the eggs, pumpkin puree, pumpkin pie spice, 1 tsp vanilla, the baking powder, the baking soda and ¾ tsp salt.

Using a rubber spatula, fold in the flour..

Using an ice cream scoop or tablespoon, drop 12 generous mounds of batter, spaced evenly, onto each baking sheet. Bake until springy to the touch, about 10 minutes. Transfer to a rack to cool completely.

Meanwhile, using an electric mixer, cream the softened butter with cream cheese. Add the confectioners sugar and the remaining 2 pinches salt and ½ tsp vanilla; mix on low speed until blended, then beat on medium high speed until fluffy, about 2 minutes.

Spread the flat side of 12 cakes with the cream cheese frosting. Top each with another cake.