

Pumpkin Whoopie Pies

by: *RuthAnn Zimmerman*

Mix together until creamy:

1.5 cups oil (I use classic olive oil, not virgin and not extra virgin)

3 cups brown sugar

4 eggs

add:

1.5 cups pumpkin Puree

(mix the puree and the creamed mixture)

add:

1.5 tsp salt

1.5 tsp baking soda

1.5 tsp vanilla

1.5 TBS cinnamon

1 tsp ground ginger

1 tsp ground cloves

2 3/4 cups all purpose flour

mix until all combined

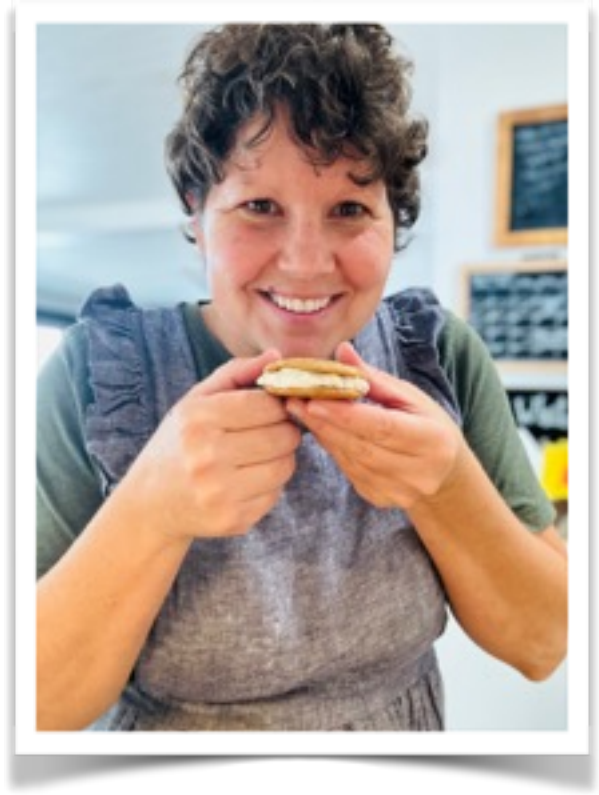
Add:

1/2 cup cold water

Drop onto parchment paper lined cookie sheets.

Bake at 350F for 10-12 minutes (larger cookies will take longer) Cookies are done when they are no longer shiny over the top and feel firm to the touch.

Allow to cool before removing from the parchment paper.



Refer to Fillings and Frostings Recipe file for the filling options.

