MINI PUMPKIN WHOOPIE PIES

COOKIES

- 2 cups Flour, all-purpose
- 1 tsp Baking powder
- 1 tsp Baking soda
- 1 tsp Cinnamon, ground
- 1/2 tsp Ginger, ground
- 1/2 tsp Salt
- 1/2 cup Butter, softened
- 1 1/4 cups Sugar, granulated
- 2 large Eggs, room temperature, lightly beaten
- 1 cup Libby's 100% Pure Pumpkin
- 1 tsp Vanilla extract

CREAM CHEESE FILLING

- 4 oz Cream cheese, room temperature
- 6 Tbsp Butter, softened
- 1/2 tsp Vanilla extract
- 1 1/2 cups Powdered sugar

COOKIES

1. Preheat oven to 350°F. Lightly grease or line four baking sheets with parchment paper.
2. Combine flour, baking powder, baking soda, cinnamon, ginger and salt in medium bowl.
3. Beat butter and sugar in large mixer bowl on medium speed for 2 minutes. Add eggs, one at a time, beating well after each addition. Add pumpkin and vanilla extract, beat until smooth.
4. Stir in flour mixture until combined.
5. Drop by heaping measuring teaspoons onto prepared baking sheets. Need 72 cookies.
6. Bake for 10 to 13 minutes or until springy to the touch.
7. Cool on baking sheets for 5 minutes, remove to wire racks to cool completely.

CREAM CHEESE FILLING

8. Beat cream cheese, butter and vanilla extract in small mixer bowl on medium speed until fluffy.

Gradually beat in powdered sugar until light and fluffy.

9. Spread a heaping teaspoon of filling onto flat side of one cookie; top with flat side of second cookie to make a sandwich.
10. Repeat with remaining cookies and filling. Store in covered container in refrigerator.

ADDITIONAL INFORMATION

Ingredients	• 1 1/2 cups Powdered sugar, • 1 1/4 cups Sugar, granulated, • 1 tsp Baking powder, • 1 tsp Baking soda, • 1 tsp Cinnamon, ground, • 1 tsp Vanilla extract, • 1/2 cup Butter, softened, • 1/2 tsp Ginger, ground, • 1/2 tsp Salt, • 2 cups Flour, all-purpose, • 2 large Eggs, room temperature, lightly beaten, • 4 oz Cream cheese, room temperature, • 6 Tbsp Butter, softened, 1 cup Libby's 100% Pure Pumpkin, 1/2 tsp Vanilla extract, COOKIES, CREAM CHEESE FILLING
Course	Desserts
Cuisine	American, Seasonal Fall
Category	Pies
Serving Size	36