



PUMPKIN WHOOPIE PIES

Fluffy cake cookies that are just the right amount of sweet!

INGREDIENTS

- 2 cups Pumpkin (250g)
- 1/3 cup brown sugar (50g)
- 1 2/3 cups Sugar (350g)
- 1 cup shortening [can substitute with margarine if needed] (190g)
- 2 eggs
- 2 tsp: salt, baking powder and cinnamon
- 1 tsp: baking soda, and nutmeg

PREP

- Prepare cookie sheets with parchment paper or silicone mat.
- Preheat oven to 350°F once the dough has chilled

PROCEDURE

01

Mix dry ingredients in separate bowl with fork: Flour, baking powder, baking soda, salt and spices.

02

Cook and puree your pumpkin. Set aside.

03

Beat shortening and sugar for 2-4 minutes. Add eggs one at a time and beat until fluffy. Gently stir in pumpkin puree.

04

Add dry ingredients and mix just until blended. Chill in refrigerator for 1 hour.

05

Bake on prepared cookie sheets for approximately 6-8 minutes. Do not over bake. Should appear fluffy, golden in color and cake-like in texture.