

Pumpkin Spiced Whoopie Pies with Maple Mascarpone Filling

Whoopie Pies

3 cups all purpose flour
1 TBS cinnamon
1 ½ tsp ground ginger
1 tsp baking powder
1 tsp baking soda
1 tsp salt
½ tsp ground nutmeg
¼ tsp ground cloves

1 cup softened butter
1 1/2 cup brown sugar
2 eggs
3 TBS of molasses
2 cups of canned pumpkin chilled- just throw the can in the fridge for a few hours.
1 tsp vanilla



Maple Filling

4 cups powdered sugar
8 oz of mascarpone cheese room temperature
1 stick of butter softened
3 TBS of Maple Syrup or (¼ cup of Maple Sugar plus 3 TBS milk)

Steps

1. Preheat oven to 350° F. Line baking sheets with parchment paper
2. In a small bowl whisk together the dry ingredients- flour, spices, baking powder, baking soda, salt
3. In a large mixing bowl, cream together the butter, sugars until combined and fluffy. Add the eggs one at a time and beat to combine. Add pumpkin and vanilla and beat until combined.
4. Add in the dry ingredients and mix just until combined. Do not over beat.
5. Using a small cookie scoop or a tablespoon, drop batter onto the parchment lined sheets about 1 inch apart.
6. Bake for 10-12 minutes making sure that the cookies are cooked through. They will start to crack on the top- it's part of their charm! I used a toothpick inserted into the center to make sure they were done.
7. Slide parchment off of sheets and onto counter to cool.

Filling

1. Beat the butter and marscapone cheese until fluffy and smooth- this will take 3-5 minutes. Add half the powdered sugar then the maple syrup (or the maple sugar and milk) and the vanilla. Beat until combined. Then continue adding the rest of the powdered sugar.

Assembly

Match up the cookies into sets of 2 similar size and shape and turn one over. Spoon or pipe the filling onto the upside down cookies covering the entire surface. I spoon all the filling into a quart size zip lock bag and cut one corner off , then all I have to do is squeeze it out to pipe it. Place the other cookie on top of the filling and press down slightly to get the filling all the way out to the edge. Repeat for each whoopie pie.