

Chocolate Pumpkin Whoopie Pies

Yield: Makes one dozen

Cookie Ingredients:

1 stick (1/2 cup) unsalted butter, softened
1 cup packed brown sugar
1 teaspoon pure vanilla extract
1 large egg
2 cups all-purpose flour
1/2 cup cocoa powder
1 and 1/4 teaspoons baking soda
1/4 teaspoon Kosher salt
1 cup well-shaken buttermilk

Pumpkin Cream Filling Ingredients:

12 ounces (1 and 1/2 packages) of cream cheese, softened
1/2 cup pumpkin butter – *Trader Joe's has this*



- Step 1:** Pre-heat oven to 350° F.
- Step 2:** Beat together butter and brown sugar in the bowl of a stand mixer at medium-high speed until pale and fluffy, about 3 minutes. Add the egg and vanilla and continue to beat until the egg disappears. Using a spatula, scrape down the sides of the bowl.
- Step 3:** Sift together flour, cocoa, baking soda, and salt in a different medium-size bowl.
- Step 4:** Add half of the flour mixture to the butter mixture and mix on low speed until the flour disappears. Scrape down the sides of the bowl.
- Step 5:** Add 1/2 of the buttermilk to the bowl with the butter-sugar. Beat on low speed. Scrape down the sides of the bowl and add the rest of the flour. Mix on low speed until flour disappears and then add the rest of the buttermilk. Scrape down the sides of the bowl one last time to make sure everything is well combined.
- Step 6:** Using a disher, scoop mounds of batter about 2 inches apart onto 2 parchment-lined large baking sheet pans. Bake until tops are puffed and cakes spring back when touched. 11 to 13 minutes. Transfer with a metal spatula to a rack to cool completely.
- Step 7:** **Make Filling:** In the bowl of an electric mixer, beat cream cheese until it's light and fluffy. Add the pumpkin butter and beat again, scraping down the sides of the bowl and beat again until it's all incorporated.
- Step 8:** Spread filling on the bottoms of 6 of the cookies. Top with the other cookie and enjoy.