

These are no ordinary Whoopie Pies... These are Daisy's moist yet fluffy pumpkin spiced whoopie pies, with a spiked cream cheese filling. These a perfect hand-held snack you just won't be able to resist!

INGREDIENTS

3 cups all purpose flour

1 tsp salt

1 tsp baking powder

1 tsp baking soda

1 cup brown sugar

1 cup granulated sugar

1 cup oil

2 eggs

1 tablespoon vanilla

3 cups 100% pure pumpkin

1 - 2 tsp. Pumpkin Pie Spice

Spiked Cream Cheese Filling

2 sticks butter

2 8oz. cream cheese

2 boxes powdered sugar

2 tablespoons vanilla

2 tablespoons dark rum or bourbon

1. Preheat the oven to 350°F.

2. In a large mixing bowl, whisk together flour, salt, baking powder, pumpkin pie spice & baking soda. Set aside.

3. Whisk together both sugars, oil, eggs, vanilla and pumpkin. Carefully mix in dry ingredients. Whisk just until combined. Do not over mix or dough will be tough.

4. Scoop out onto prepared parchment paper...1 Tablespoon size. (This should make approximately 36 whoopie pies.)

5. Bake 350 degrees for 12 minutes. Let cool completely before adding filling. These freeze beautifully.

Spiked Cream Cheese Filling

Mix together all ingredients slowly at first then on high speed. Chill any leftover icing for up to 2 weeks.