

Anne's Pilgrim Pies (Pumpkin Whoopie Pies)

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Ingredients:

- 2 eggs
- 2 cups light brown sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 (15-ounce) can pumpkin
- 3 cups flour
- 1 tablespoon pumpkin pie spice
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

Filling/Cream Cheese Frosting:

- 4 ounces cream cheese, softened
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 4 to 5 cups confectioners' sugar

Instructions

- 1 Heat the oven to 350 degrees. Beat the eggs, brown sugar, oil, and vanilla extract in a mixing bowl until smooth. Stir in the pumpkin. In a separate bowl, combine the flour, pumpkin spice, baking powder, baking soda, and salt. Add the dry ingredients to the egg mixture a half cup at a time, blending each time until smooth.
- 2 Drop a heaping tablespoon of batter onto an ungreased cookie sheet, using a moist finger or the back of a spoon to slightly flatten each mound. Bake the cookies for 12 minutes, then transfer them to a wire rack to cool completely.
- 3 Meanwhile, make the frosting. Beat together the cream cheese, butter, and vanilla extract in a bowl until light and fluffy. Mix in the confectioners' sugar a half cup at a time until the frosting is spreadable.
- 4 To assemble the pies, turn half of the cookies bottom side up and spread a generous amount of cream cheese frosting on each one. Top them with the remaining cookies (turned right side up).

Makes 10 to 14 Pilgrim Pies. I make mine smaller and get about 20-24, they are filling. Enjoy!