

Laure Smith's Gluten Free Pumpkin Spice Whoopie Pies with Maple Cream Cheese Filling
Submitted by Laure Smith

3 cups of Pamela's Gluten Free Pancake/Baking Mix
3/4 cup of Greek Yogurt
3 cups of chilled pumpkin puree
2 large eggs
1/2 cup of vegetable oil
1 tsp of vanilla extract
1 cup of granulated sugar
1 cup of light brown sugar
2 tbs of ground cinnamon
1 tsp of ground ginger
1 tsp of ground nutmeg
1 tbs of orange food coloring
Maple Cream Cheese Filling
3 cups of sifted powdered sugar
8 ounces of cream cheese, at room temperature
1/2 cup of salted butter, at room temperature
3 tbs of real maple syrup
1 tsp of maple extract

Directions

Preheat oven to 350 degrees and line baking sheets with parchment paper.

In a large bowl, whisk together the flour, cinnamon, ginger and nutmeg, set aside.

In a separate bowl, whisk the granulated sugar, light brown sugar and the oil together.

Add the pumpkin puree, whisk together thoroughly. Add the eggs, Greek yogurt and the vanilla until well combined.

Gradually add the flour mixture and the orange food coloring until completely incorporated.

Using a large spoon drop rounded scoops of dough onto prepared baking sheets, 1 inch apart. Bake for 10 - 12 minutes. Cookies should just start to show small cracks on top and toothpick inserted should come out clean. Remove from oven and let cool completely on a cooling rack.

Filling

Beat the butter on medium speed until smooth with no visible lumps, about 3 minutes. Add the cream cheese and beat until well combined, about 2 minutes. Add the sifted powdered sugar a little at a time, then add the maple syrup and maple extract until smooth.

To assemble Whoopie Pies, turn half of the cooled cookies upside down. Pipe or spoon the filling on that half, about a full tablespoon. Place another cookie flat side down on top of the filling, press down slightly so the filling spreads to the edges of the cake. Chill in refrigerator for 30 minutes before serving.

Decorate as little pumpkins, ghosts or ghouls for Halloween treats!