

Maine Arts Camp

Recipe: Pumpkin Whoopie Pies with Maple-Marshmallow Cream Filling

Chef Charlie Limoggio CEC

Yield: About 10 Pies

Filling:			
½	Cup	Powdered sugar	sifted
1	Stick	Unsalted butter	Room temperature
½	7 ounce jar	Marshmallow cream	Fluff
1	Teaspoon	Maple extract	
Cake:			
1 ½	Cups	All-purpose flour	
1	Teaspoon	Ground cinnamon	
¾	Teaspoon	Baking powder	
¾	Teaspoon	Baking soda	
1/3	Teaspoon	Ground cloves	
1/3	Teaspoon	Ground nutmeg	
3	Tablespoons	Unsalted butter	Room temperature
6	Tablespoons	Brown sugar Packed	
6	Tablespoons	Granulated sugar	
6	Tablespoons	Vegetable oil	
2	Large	Eggs	
½	15 ounce can	Pumpkin puree	
¼	Cup	Milk	
		Vegetable pan spray	

FILLING

- Using electric mixer, beat sugar and butter in large bowl until fluffy, about 2 minutes. Add marshmallow cream and maple extract; beat until blended and smooth. DO AHEAD Can be made 2 hours ahead. Let stand at room temperature.

CAKE

Sift first 7 ingredients into large bowl. Using electric mixer, beat butter and both sugars in another large bowl until blended. Gradually beat in oil. Add eggs 1 at a time, beating to blend between additions. Beat in pumpkin. Add dry ingredients in 2 additions