



## Halloween Pumpkin & Chocolate Whoopie Pies

with Marshmallow Filling



1h



2 Servings

We conjure pumpkin spice and devil's food cake in these homespun ever-popular treats. With one simple batter we create two types of fluffy light cake and then sandwich a sweet and buttery marshmallow frosting between them! Impressive as they are, why not gild the lily with some spooky decorations? Cocoa powder and creative stencils will make these whoopie pies unforgettable. (2p-plan serves 8; 4p-plan serves 16)



## What we send

- 5 oz all-purpose flour <sup>1</sup>
- ¼ oz warm spice blend
- ¼ oz baking powder
- ¼ oz baking soda
- 2 oz dark brown sugar
- 15 oz can pumpkin purée
- 8 oz milk <sup>7</sup>
- ¾ oz unsweetened cocoa powder
- 7 oz marshmallow fluff <sup>3</sup>
- 2½ oz confectioners' sugar

## What you need

- ½ c butter <sup>7</sup>
- kosher salt
- ¼ c neutral oil
- vanilla extract
- 1 large egg <sup>3</sup>

## Tools

- 2 rimmed baking sheets
- parchment paper
- hand-held electric mixer

## Cooking tip

Use a cookie cutter or create your own stencil pattern on parchment paper. Place stencil over whoopie pies and sprinkle with cocoa using a small fine-mesh sieve.

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 320kcal, Fat 20g, Carbs 32g, Protein 4g



### 1. Prep dry ingredients

Preheat oven to 400°F with racks in the upper and lower thirds. Let **½ cup butter** soften at room temperature in a medium bowl until step 4. Line 2 rimmed baking sheets with parchment paper.

In a medium bowl, whisk together **flour, 1 teaspoon warm spice, ½ teaspoon each of salt and baking powder**, and **¼ teaspoon baking soda**.



### 4. Bake whoopie pies

Spoon **8 rounds of each batter** (1 rounded tablespoon) onto prepared baking sheets (16 rounds total). Bake on upper and lower racks, rotating sheets halfway through, until just set and firm to the touch, 6-10 minutes. Allow cakes to cool for 5 minutes, then transfer to a wire rack using a metal spatula and let cool completely.



### 2. Make whoopie pie batter

In a 2nd medium bowl, whisk together **⅓ cup brown sugar, ⅓ cup pumpkin, ¼ cup oil, 1 teaspoon vanilla**, and **1 large egg**. Mix in **half of the flour mixture**, then **¼ cup plus 2 tablespoons milk**. Mix in **remaining flour mixture** until smooth; reserve bowl.



### 3. Make chocolate batter

Transfer **half of the batter** to reserved bowl. Add **half of the cocoa powder** to one of the batter bowls and stir to combine.



### 5. Make frosting

While **whoopie pies** cool, beat the **softened butter** with an electric mixer until pale and fluffy, about 2 minutes. Add **half of the marshmallow fluff** (save rest for own use) and beat until evenly mixed. Reduce speed to low; slowly add **confectioners' sugar**. Increase speed to high; beat until doubled in size. Add **½ teaspoon vanilla** and **a pinch of salt**; beat until combined.



### 6. Assemble & serve

Transfer **frosting** to a resealable bag; cut a ¾-inch corner off of the bag. Pipe **frosting** onto the flat sides of the **chocolate whoopie pies**. Top with the **pumpkin whoopie pies** to form a sandwich.

Use the **remaining cocoa powder** to dust a spooky stencil onto the **whoopie pies**, if desired. Enjoy!