

MARLEY SPOON



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 them unforgettable. (2p-plan serves 8; 4p-plan serves 16—nutrition reflects 1 pie)

What we send

- 5 oz all-purpose flour ³
- 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 ²
- ¾ oz unsweetened cocoa powder
- 7 oz marshmallow fluff ¹
- 2½ oz confectioners' sugar

What you need

- ½ c butter ²
- kosher salt
- ¼ c neutral oil
- vanilla extract
- 1 large egg ¹

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

Egg (1), Milk (2), Wheat (3). 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.



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.



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.



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!