



PUMPKIN MINI WHOOPIE PIES

Mother's® Eerie Critters™ Cookies and fall cookies sandwiching a pumpkin-spiced marshmallow fluff center.

Yield: 12 Mini Whoopie Pies

Prep Time: 1 Hour

INGREDIENTS

- 1 x 9 oz. package of Mother's Eerie Critters Cookies
- 1 x 16 oz. package of prepared sugar cookie dough
- 3 tablespoons pumpkin spice (for the cookies)
- 1/8-1/4 teaspoon orange food coloring (optional)
- 1 cup marshmallow fluff
- 1 cup whipped vanilla frosting
- ½ teaspoon pumpkin spice



DIRECTIONS

1. Preheat your oven according to the sugar cookie dough package instructions. Line baking trays with parchment paper.
2. In a bowl, thoroughly mix the sugar cookie dough with 3 tablespoons of pumpkin spice and orange food coloring (if using).
3. Scoop the dough with a tablespoon to measure even portions, then roll into balls, and place 2 inches apart on the prepared baking trays.
4. Bake according to the package directions or until chewy and set. Before the cookies have cooled, press a Mother's Eerie Critters Cookie gently into the center of the baked cookies.
5. Allow cookies to cool slightly on the tray before transferring to a wire rack to cool completely.
6. To make the filling, mix marshmallow fluff, whipped vanilla frosting, and ½ teaspoon of pumpkin spice in a bowl. Transfer this filling to a piping bag or a disposable sandwich bag with the corner snipped off.
7. To assemble, pipe a dollop of the marshmallow filling onto the flat side of the cookies without the Mother's Eerie Critters Cookie pressed into them.
8. Sandwich the cookies together with the Mother's Eerie Critters Cookie facing outward. Chill in the refrigerator to set the filling before serving, for about 20 minutes.

CHEF'S NOTES

1. Keep these whoopie pies in a cool place until ready to serve to maintain the perfect texture of the filling and cookies.
2. For an alternative recipe, consider using a cake mix or pumpkin bread mix with added pumpkin spice and the optional orange food coloring. To turn a 14 oz box mix of quick bread into cookie dough, cream the mix together with 1 stick of butter then mix in 1 whole egg.

