

Sourdough Pumpkin Whoopie Pies

Ingredients:

Cake:

- 1 ¼ c. flour
- 2 t. baking powder
- 1 t. baking soda
- 1 t. salt
- 1 T. pumpkin pie spice
- 1 ½ c. canned pumpkin (no spice)
- ½ c. brown sugar
- ¼ c. sugar
- 4 eggs
- ½ c. sourdough discard
- 2 t. vanilla extract
- 1 stick butter, melted

Filling:

- 1 stick butter, softened
- 3 c. powdered sugar
- ¼ c. maple syrup
- 1 t. salt
- 2-4 T. whipping cream, *optional*
- 1 t. maple extract, *optional*

Directions:

Preheat oven to 350 degrees. Line two large cooking sheets with parchment paper or silicon liners

Whisk together the dry cake ingredients in one bowl. In another bowl combine the remaining ingredients until well mixed.

Add the dry to the wet and stir until combined. (*You can place the batter in the fridge to firm up or to use for later.*)

Carefully spoon or scoop approximately 2 Tablespoons of batter onto the pans, *you should have somewhere between 24 – 30 little cakes with a little space between them.*

Bake for 12-15 minutes or until a toothpick comes out clean.

Remove from the oven and cool on wire racks.

For the Filling:

Cream the butter until light and fluffy. Add in the flavorings and the syrup, mix again. Add in the powdered sugar a little at a time and use the whipping cream to get it to the consistency that you like.

I like to use a piping bag to fill the cakes with but you can use a spoon, if you like.

Once the cakes are completely cooled you may start to fill them with about 1-2 T of filling on ½ of the cakes.

Top with the other half and enjoy as is or refrigerate for later.