

SMOMs Recipes

Submitted by Maureen Brennan

Pumpkin Spice Whoopie Pies

- 1 cup of canned pumpkin
- 1/3 cup butter, softened
- 1 pkg 2-layer size spice cake mix
- 2 eggs
- 1/2 cup milk
- 1 recipe Marshmallow Spice Filling (see below)

Preheat oven 375 degrees.

Line a cookie sheet with parchment paper or greased foil.

In a large mixing bowl beat pumpkin and butter with an electric mixer on medium speed until smooth. Add cake mix, eggs, and milk; beat on low speed until combined, and then on medium speed for 1 minute.

By the heaping tablespoon, drop mounds of batter 3 inches apart on cookie sheet; keep remaining batter chilled. Bake 15 minutes or until set and lightly browned around edges. Carefully remove from parchment or foil; cool on wire rack.

Repeat with remaining batter, lining cooled cookie sheets each time with new parchment or foil. If desired, place cookies in a covered storage container with waxed paper between layers to prevent sticking. Store cookies at room temperature for 24 hours.

Prepare marshmallow-spice filling up to 2 hours before serving.

Marshmallow-Spice Filling

- 1/2 cup butter, softened
- 8-ounce pkg cream cheese, softened
- 2 cups powdered sugar, sifted
- 7-ounce jar marshmallow cream
- 1-tsp vanilla
- 1/2 tsp each ground cinnamon and nutmeg

Up to 2 hours before serving, beat together butter and cream cheese until smooth. Add powdered sugar, half the jar of marshmallow cream, the vanilla, and the spices. Beat until well combined.

Spread about 2 1/2 tablespoons filling on flat side of one cookie; top with a second cookie. Repeat. Serve immediately or cover and chill up to 2 hours.