Eagle Pride Pumpkin Whoopie Pies

1 ½ cups brown sugar
1 cup vegetable oil
1 ½ lbs mashed, roasted fresh pumpkin or canned pumpkin
2 eggs
1 tsp vanilla extract
3 ½ cups all-purpose flour
1 tsp salt
1 tsp baking powder
1 tsp baking soda
1 tbsp ground cinnamon
1 tbsp ground ginger
1 ½ tsp ground cloves
frosting

• Preheat the oven to 350 degrees. Grease cookie sheets, or line them with parchment paper.

• Combine brown sugar, oil, pumpkin, eggs, and vanilla extract in a large mixing bowl.

• In a separate bowl, sift together all dry ingredients.

• Separate dry ingredients into 3 equal parts. Sprinkle 1 part over the wet ingredients and stir a few times. Repeat the process with the remaining 2 parts dry ingredients. With a spatula, scrape the sides of the bowl and mix until just incorporated.

• With a pastry bag, pipe out 72 equally sized discs, 2 ½-inches in diameter, onto sheet pans or cookie sheets.

• Bake at 350 degrees for approximately 15 minutes.

• When cooled, use your favorite frosting for the center. Cream cheese frosting works really well with the pumpkin flavor.

Makes 3 dozen