



PUMPKINHEAD WHOOPIE PIE

ingredients

makes about 15

FOR THE COOKIE:

- ¼ cup Shipyard Pumpkinhead Ale
- 1 stick butter, room temp
- 2 - 15 oz. cans of pumpkin puree
- 2 cups brown sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 3 ½ cups all-purpose flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 tbsp. cinnamon
- 1 tbsp. clove
- 1 tbsp. ginger

CREAM CHEESE FROSTING:

- 3 cups confectioner's sugar
- ½ cup unsalted butter (room temp)
- 8 oz cream cheese (room temp)
- 1 tsp vanilla extract

instructions

Preheat oven to 350 F.

In a large bowl add flour, salt, baking soda, baking powder, cinnamon, clove and ginger.

In a separate bowl mix butter and sugar until smooth. Add Pumpkinhead, pumpkin puree, eggs and vanilla.

Add 1/3 of the dry ingredients at a time to the wet mixture until all mixed together.

Place 12, 2 oz. tablespoons of batter on a prepared cookie sheet. Bake 10-12 min or until toothpick pulls out clean.

Transfer cookies from the baking sheet to a wire rack to cool.

With a hand mixer, whip all ingredients together for cream cheese frosting.

Once cookies are cool, spread frosting on flat side of cookie and top with second cookie.

