

Gingerbread Whoopie Pies

Ingredients:

1 ½ Cups all purpose flour (if the batter is runny, add in a tablespoon at a time until thicker consistency)
½ Cup white sugar
½ Cup dark molasses
2 ½ teaspoons ground ginger, or more to taste
1 ¼ teaspoons baking soda
1 teaspoon ground cinnamon
¾ teaspoon salt
1/3 Cup vegetable oil
1 Egg, beaten
1 Green Mountain Gingerbread Coffee K-Cup Pack, brewed at 6 oz, very hot, save 2 Tablespoons for the filling

Filling:

2 ½ Cups confectioners sugar
1 (8 oz) package of cream cheese, room temperature
¼ Cup butter, room temperature
2 teaspoons heavy whipping cream, or as needed
2 Tablespoons Green Mountain Gingerbread K-Cup Pack, cooled
1 teaspoon vanilla extract



Pie Directions:

Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Combine flour, white sugar, molasses, ginger, baking soda, cinnamon and salt together in a large bowl. Mix in vegetable oil and egg until combined. Pour in hot coffee and whisk until smooth. Drop dough in balls onto prepared baking sheet, about 1 inch apart, using a small cookie scoop. Bake about 12 minutes. Pies should be fluffy looking. Allow to cool on the pan for about 5 minutes before transferring onto a rack to cool completely.

Filling Directions:

Beat confectioners sugar, cream cheese, butter, cream, and vanilla extract and 2 Tablespoons of the reserved Gingerbread coffee in the bowl of a stand mixer on low until combined. Increase speed to high and beat until fluffy. Spread 2 teaspoons of filling onto the bottom of a pie, top with another similarly sided pie. Repeat with remaining cookie. Chill for 30 minutes.