

Pumpkin Whoopie Pies

Cooking Instructions

This kit includes 2 parts: One 32-oz container of pumpkin cookie batter and one 8-oz container of vanilla cream cheese icing.

Thaw: Thaw cookie batter and cream cheese icing.

Bake Cookies:

1. Preheat oven to 350°F.
2. Drop a rounded tablespoon of cookie dough 2 inches apart from one another on a cookie sheet that has been lined with parchment paper or is well-greased. Ideally, you will bake 32 cookies to make 16 whoopie pies.
3. Bake for 15–20 minutes, or until golden brown.
4. These cookies are soft and cake-like.
5. Let cool completely before icing, or the cookies will fall apart while frosting them.

Assemble Whoopie Pies: Bring cream cheese icing to room temperature so it is soft and easy to spread. Once cookies are completely cool, gently spread cream cheese icing on half of the cookies. Top the iced cookie with another cookie to make a whoopie pie, or a cookie sandwich. Store in the refrigerator.

Optional At-Home Tip: If you have pecans at home, press a whole pecan into the batter of half of the cookies before baking for a pretty touch — use the pecan-topped cookie as the top half of each whoopie pie.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, and how thawed the dough is when placed in the oven.



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