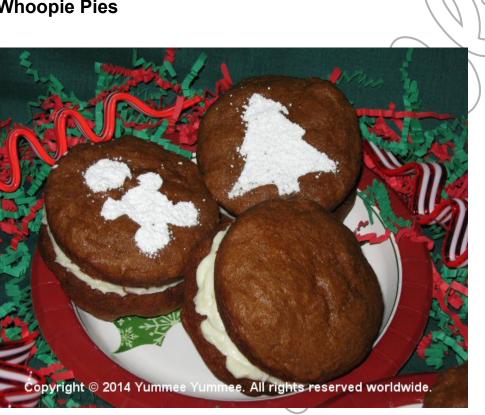


## **Premium Gluten Free**

## **Gingerbread Whoopie Pies**



1 package Yummee Yummee Muffins & Coffee Cakes mix

- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg

2 eggs

1/2 cup butter, melted or canola oil

1/2 cup unsulphured molasses

1/2 cup sour milk or rice milk

**In a large bowl**, combine Yummee Yummee Muffins & Coffee Cakes mix, cinnamon, ginger, allspice, and nutmeg. Mix well. In a separate bowl, combine eggs, butter, molasses, and sour milk. Mix well. Pour molasses mixture into dry ingredients and mix well. Fill a greased whoopie pie pan 1/2 full.

**Bake** at 350 degrees for 10 minutes. Allow pies to sit for 8 to 10 minutes. Remove pies from pan and cool on a wire rack. Fill cooled pies with Orange Cream Cheese Filling. Use plastic cupcake stencils to decorate tops of whoopie pies with powdered sugar.

Makes 12 whoopie pies

**Cook's Note:** To make sour milk, place 1/2 tablespoon lemon juice in the bottom of a 1/2-cup measure. Fill with milk and allow the mixture to sit for 5 to 10 minutes, or until slightly curdled before combining with other ingredients.