

Gingerbread Whoopie Pies



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1 package Yumree Yumree 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 Yumree Yumree 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.