

Pumpkin Caramel Whoopie Pie

Yield: 12 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-egg-whoopie-pie-recipe>

Ingredients:

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 tablespoons ground cinnamon
- 1 tablespoon ground ginger
- 1 tablespoon ground cloves
- 2 cups dark brown sugar firmly packed
- 1 cup vegetable oil
- 3 cups pumpkin puree chilled
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 3 cups confectioners sugar
- 1/2 cup unsalted butter softened
- 8 ounces cream cheese softened
- 1 teaspoon pure vanilla extract
- 1 1/2 cups confectioner sugar
- 2 tablespoons milk
- 3 caramel tabselpoon

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 114 grams
3. Cholesterol: 75 milligrams
4. Fat: 34 grams
5. Fiber: 4 grams
6. Protein: 6 grams
7. SaturatedFat: 10 grams
8. Sodium: 590 milligrams

9. Sugar: 84 grams
 10. TransFat: 0.5 grams
-

Thank you for visiting our website. Hope you enjoy Pumpkin Caramel Whoopie Pie above. You can see more 15 easter egg whoopie pie recipe Elevate your taste buds! to get more great cooking ideas.