

Sweet Potato Whoopie Pies Recipe

Ingredients

For whoopie cakes:

¾ cup unsalted butter, room temperature
1 cup ginger sugar
¼ cup brown sugar
2 large eggs
1 cup cooked, mashed sweet potato
2 ½ cups AP flour
1 tsp baking soda
½ tsp baking powder
½ tsp salt
½ tsp ground cinnamon
¼ tsp freshly grated nutmeg
1 tsp ginger (if not using ginger sugar)
½ cup heavy cream

For marshmallow buttercream filling:

1 tub (7 ounces) marshmallow fluff
1 cup unsalted butter, room temperature
1 tsp vanilla extract
1 pound confectioner's sugar
2-3 tsps milk
Pinch of salt

Preheat oven to 350 degrees. Cover 2 baking sheets with parchment paper and set aside.

Using the paddle attachment of a stand mixer, cream butter with sugars until light and fluffy. Add eggs one at a time, mixing to incorporate after each addition. Add the sweet potato and mix until combined.

Whisk together the flour, baking soda, baking powder, salt and all the spices. Add the dry ingredients to the sweet potato mixture in 3 additions (starting and ending with the dry ingredients) on low speed, alternating with the heavy cream until just blended.

Using a cookie scoop, measure out whoopie pie batter onto parchment lined cookie sheets leaving at least 2 inches between each whoopie cake. Bake for 8 to 9 minutes for small whoopie cakes, 18 to 20 minutes for large ones. The whoopie cakes are baked when they are lightly brown and spring back to the touch. Remove from the pan and allow to cool on a baking rack until ready to fill with the marshmallow butter cream.

To prepare the filling, place the marshmallow fluff, butter, and vanilla in the bowl of a stand mixer and cream together using a paddle attachment. Add sugar in 2 to 3 batches, covering the

bowl with a kitchen towel to keep the powdered sugar from flying all over the counter! Add the salt and add the milk a little at a time to get a creamy consistency. You may not need all the milk to reach the right consistency. Spoon the filling into a piping bag and on the flat side of half of the baked cakes, pipe enough filling to cover the entire cake. Place the remaining whoopie cakes (flat side) on top of the filled whoopie cakes and gently press together.

Optional decorations:

- Place a single fondant flower or heart on top of each whoopie pie, attaching with a tiny dab of filling.
- Dust each whoopie pie top with powdered sugar.
- Nothing, they are absolutely beautiful and delicious all by themselves!

Enjoy!