Pumpkin Gobs (whoopee pies)

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1 box of vanilla cake mix

1/3 cup oil

1 15 oz can pumpkin

2 eggs

½ cup water or milk

2 tsp. pumpkin pie spice

Filling:

1 stick real butter

4 oz cream cheese, soft

4-6 cups confectionary sugar

½ tsp cinnamon

1 tsp vanilla extract

1. Pre-heat oven 350 and line sheet pans with parchment paper
2. Combine cake mix and rest of ingredients in one bowel mixing together with hand mixer or kitchen aid mixer. Do not over beat but mix until it’s all smooth, no lumps
3. With either a ice cream scoop or teaspoon, scoop mounds on sheet pan giving them enough room to expand and not touching. (about 1 ½ inches)
4. Bake 8-10 minutes and let them cool for 10 minutes and then scoop and repeat.
5. Filling: Beat butter, cream cheese, vanilla and cinnamon with mixer, and then add 4 cups confectionary sugar. Add more if you would like the consistency stiffer. You must beat the icing though for 1-2 minutes to get it light and fluffy
6. Sandwich the cookies with the filling and enjoy! 😊