



Gingersnap Whoopie Pies

READY IN



28 min.

SERVINGS



15

CALORIES



297 kcal

DESSERT

Ingredients

- ☐ 1.3 teaspoons baking soda
- ☐ 0.8 cup buttermilk
- ☐ 2 teaspoons cinnamon
- ☐ 0.5 cup confectioners' sugar
- ☐ 1 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.1 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger
- ☐ 1 pinch ground pepper black

- ☐ 1 lemon zest
- ☐ 0.8 cup brown sugar light packed
- ☐ 7.5 oz marshmallow creme
- ☐ 3 tablespoons blackstrap molasses
- ☐ 0.3 teaspoon nutmeg
- ☐ 1 pinch salt
- ☐ 1 teaspoon salt
- ☐ 6 tablespoons butter unsalted at room temperature
- ☐ 8 tablespoons butter unsalted at room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ ice cream scoop

Directions

- ☐ Preheat oven to 350F and line 2 large rimmed baking sheets with parchment. In a medium bowl, whisk together flour, baking soda, salt, cinnamon, ginger, nutmeg, cloves and pepper until well combined. Stir buttermilk and vanilla in a small bowl.
- ☐ In a large bowl, using an electric mixer on medium-high speed, beat butter and brown sugar until light and fluffy, about 3 minutes.
- ☐ Add egg and molasses, beating until well combined. Reduce speed to low and beat in half of flour mixture until just combined. Beat in buttermilk mixture, then remaining flour mixture, beating until smooth. Using a small ice cream scoop or a couple of tablespoons, drop 2-tablespoonful-size mounds of batter at least 2 inches apart on baking sheets.

- ☐ Bake for 11 to 13 minutes, switching baking sheets from top to bottom halfway through, until cookies are puffed and spring back when lightly touched.
- ☐ Let cool on sheets on a wire rack for 5 minutes, then transfer cookies to racks to cool completely.
- ☐ Make filling: In a large bowl, using an electric mixer on medium speed, beat all ingredients together until smooth, about 3 minutes. Chill bowl in refrigerator 15 minutes.
- ☐ Spread about 2 tsp. filling on flat side of half of cookies. Press flat sides of remaining cookies onto filling.

Nutrition Facts



Properties

Glycemic Index:17.13, Glycemic Load:13.01, Inflammation Score:-4, Nutrition Score:5.2252173890238%

Nutrients (% of daily need)

Calories: 296.64kcal (14.83%), Fat: 11.55g (17.76%), Saturated Fat: 7.09g (44.32%), Carbohydrates: 46.77g (15.59%), Net Carbohydrates: 46g (16.73%), Sugar: 27.02g (30.02%), Cholesterol: 41.81mg (13.94%), Sodium: 272.81mg (11.86%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 3.11g (6.23%), Manganese: 0.32mg (15.81%), Selenium: 9.62µg (13.74%), Vitamin B1: 0.17mg (11.56%), Folate: 40.91µg (10.23%), Vitamin B2: 0.14mg (8.53%), Iron: 1.36mg (7.54%), Vitamin A: 365.46IU (7.31%), Vitamin B3: 1.32mg (6.59%), Phosphorus: 44.67mg (4.47%), Magnesium: 17.77mg (4.44%), Calcium: 42.98mg (4.3%), Potassium: 123.69mg (3.53%), Copper: 0.07mg (3.26%), Fiber: 0.78g (3.12%), Vitamin D: 0.42µg (2.79%), Vitamin B6: 0.05mg (2.65%), Vitamin B5: 0.25mg (2.52%), Vitamin E: 0.37mg (2.45%), Zinc: 0.27mg (1.83%), Vitamin B12: 0.11µg (1.78%), Vitamin K: 1.14µg (1.09%)