



Pumpkin-Spiced Whoopie Pies with Ginger Cream

READY IN



54 min.

SERVINGS



54

CALORIES



104 kcal

DESSERT

Ingredients

- 1 cup pumpkin canned
- 8 oz philadelphia cream cheese softened
- 0.3 cup crystallized ginger finely chopped
- 3 eggs
- 0.3 tsp ground cinnamon
- 3.4 oz jell-o vanilla flavor pudding instant
- 7 oz marshmallow crème jet-puffed
- 0.3 cup oil

- 2 tsp pumpkin pie spice
- 0.5 cup colored sugar
- 0.3 cup water
- 8 oz cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

- bowl
- baking sheet
- oven
- whisk
- blender
- toothpicks

Directions

- Heat oven to 350F.
- Beat first 7 ingredients with mixer until blended. Scoop into 32 mounds, 3 inches apart, on baking sheet sprayed with cooking spray, using about 2 Tbsp. for each.
- Bake 12 to 14 min. or until toothpick inserted in centers comes out clean. Cool on baking sheet 2 min.
- Remove to wire racks; cool completely.
- Beat cream cheese, marshmallow creme, ginger and cinnamon in large bowl with mixer until blended.
- Whisk in COOL WHIP.
- Spread 3 Tbsp. onto flat side of 1 cake; top with second cake, flat side down.
- Roll edge in sprinkles. Repeat with remaining cakes. Keep refrigerated.

Nutrition Facts

 **PROTEIN 4.18%**  **FAT 33.83%**  **CARBS 61.99%**

Properties

Glycemic Index:0.59, Glycemic Load:0.06, Inflammation Score:-5, Nutrition Score:2.162173922943%

Nutrients (% of daily need)

Calories: 103.97kcal (5.2%), Fat: 3.98g (6.13%), Saturated Fat: 1.74g (10.87%), Carbohydrates: 16.42g (5.47%), Net Carbohydrates: 16.14g (5.87%), Sugar: 11.14g (12.37%), Cholesterol: 13.42mg (4.47%), Sodium: 101.18mg (4.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.11g (2.21%), Vitamin A: 779.01IU (15.58%), Phosphorus: 43.83mg (4.38%), Vitamin E: 0.46mg (3.08%), Calcium: 30.49mg (3.05%), Vitamin B2: 0.05mg (2.91%), Selenium: 1.54µg (2.2%), Folate: 8.72µg (2.18%), Vitamin K: 2.24µg (2.13%), Manganese: 0.04mg (1.92%), Iron: 0.33mg (1.83%), Vitamin B1: 0.03mg (1.74%), Vitamin B3: 0.25mg (1.25%), Vitamin B5: 0.11mg (1.14%), Fiber: 0.27g (1.09%)