Pumpkin Spice Whoopie Pies with Cream Cheese Filling

Soft, cake-like pumpkin whoopie pies filled with a sweet and creamy homemade cream cheese filling. These cozy little treats are packed with pumpkin and warm fall spices—the perfect dessert for pumpkin spice season!

Ingredients

For the Pumpkin Whoopie Pies

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 1/2 teaspoon pumpkin pie spice
- 2 cups packed light brown sugar
- 3/4 cup vegetable oil
- 1 (15-ounce) can pumpkin puree
- 2 teaspoons vanilla extract
- 2 large eggs, at room temperature

For the Cream Cheese Filling

- 8 ounces cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 cups powdered sugar

Instructions

1. Preheat the Oven

Preheat the oven to **350°F**.

Line two baking sheets with parchment paper.

2. Mix the Dry Ingredients

In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, kosher salt, and pumpkin pie spice.

Set aside.

3. Make the Pumpkin Mixture

In a large mixing bowl, beat together the brown sugar, vegetable oil, pumpkin puree, and vanilla extract until well combined.

Add the eggs one at a time, mixing well after each addition.

4. Combine the Wet and Dry Ingredients

Gradually add the dry ingredients to the pumpkin mixture.

Mix on low speed just until everything is combined.

Scrape the bottom and sides of the bowl with a rubber spatula to make sure there aren't any pockets of flour remaining.

Don't worry if the batter looks more like thick cake batter than cookie dough. That's exactly what you want!

5. Scoop and Bake

Drop approximately **2 tablespoons of batter** onto the prepared baking sheets for each whoopie pie cake.

Leave about **2 inches of space** between each one.

Bake at **350°F for 10–15 minutes**, or until the cakes are puffed, the tops look dry, and a toothpick inserted into the center comes out clean.

Allow them to cool on the baking sheet for about **4–5 minutes**.

Transfer the cakes to a wire rack and allow them to **cool completely** before adding the filling.

Make the Cream Cheese Filling

In a large mixing bowl, beat the softened cream cheese and butter together until smooth and creamy.

Add the powdered sugar and vanilla extract.

Begin mixing on low speed so you don't create a powdered sugar snowstorm in your kitchen!

Increase the speed and beat for approximately **2 minutes**, or until the filling is light, fluffy, and smooth.

Assemble the Pumpkin Spice Whoopie Pies

Once the pumpkin cakes have cooled completely, place approximately **2 tablespoons of cream cheese filling** onto the flat side of half of the cakes.

Place another pumpkin cake on top, flat side toward the filling, and gently press together.

Repeat with the remaining cakes and filling.

For best results, refrigerate the assembled whoopie pies for about **20–30 minutes before serving**. This gives the cream cheese filling time to set and makes the whoopie pies easier to eat.

Helpful Tips

Use pumpkin puree—not pumpkin pie filling. Look for a can labeled **100% pumpkin puree**.

Use room-temperature ingredients. Allowing the eggs, cream cheese, and butter to come to room temperature helps everything mix together more smoothly.

Don't expect a traditional cookie texture. Whoopie pies are supposed to be soft and cake-like.

Use parchment paper. Pumpkin whoopie pies can be slightly sticky, so place parchment or wax paper between layers when storing them.

Let the cakes cool completely. Adding cream cheese filling to warm cakes can cause the filling to soften or melt.

Storage

Because these Pumpkin Spice Whoopie Pies contain cream cheese filling, store them in an **airtight container in the refrigerator**.

If stacking them, place parchment or wax paper between the layers to prevent sticking.

For a softer texture, allow a whoopie pie to sit at room temperature briefly before serving.

Pumpkin Spice Whoopie Pies with Cream Cheese Filling

Course: Dessert
Cuisine: American
Oven Temperature: 350°F
Bake Time: 10–15 minutes
Chill Time: 20–30 minutes

The Heze Life
Recipe by Mandie