



## Easter Whoopie Pies

### What You Need for Tops and Bottoms

- 1 3/4 Cups carrots (cleaned, peeled and finely grated)-about 4 large
- 2 Cups flour (sifted)
- 1 Cup sugar (and 1 Tbsp. divided)
- 2/3 Cup light brown sugar
- 1/2 Cup unsalted butter (softened)
- 1/2 tsp. Vanilla extract

- 1 Egg and one egg white
- 1 tsp. Cinnamon(dry)
- 1/2 tsp. Ginger (dry)
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. Salt (optional)
- 3/4 Cup Raisins
- Grater
- Mesh colander
- Microwave dish with lid
- Baking sheets (or whoopie pie tins if you have them)
- Sifter
- Electric mixer
- 2 mixing bowls
- Wire cooling racks

**Before You Start-**Preheat oven to 375°. Spray baking sheets with nonstick cooking spray. Finely grate carrots Place your grated carrots in a microwave safe bowl, sprinkle with one Tbsp. sugar and add ¼ cup water. Cover and microwave on high for 2-3 minutes (until soft but not fully cooked) All microwaves are a bit different so check every 30 seconds). Pour through mesh colander to drain (discard liquid) and set aside to cool.

**Let's Make It!** In a mixing bowl using a mixer on medium speed beat butter and sugars together until creamy. Add egg, egg white and vanilla and mix until well to combine. Gradually add drained carrots, blend on medium high speed until evenly combined. In separate bowl sift together all dry ingredients. Gradually add it to the carrot mixture and blend on medium speed to combine. Fold raisins to combine evenly. Using a teaspoon drop by rounded teaspoon full about 3 inches apart onto prepared baking sheet. Bake for 20-25 minutes (until lightly browned.) Let rest on baking sheet for about a minute then transfer to wire cooling racks. Now it's time to make the cream cheese filling.

### What You Need for The Filling

- 11/2 Cup cream cheese (softened)
- 1/2 Cup unsalted butter (softened)
- 3 Cups powdered sugar
- 1 Tbsp. vanilla bean paste (the Pioneer Woman makes an awesome recipe [click here](#) to make vanilla bean paste from scratch)
- 1Tbsp. fresh lemon juice
- Whisk
- Piping bag with wide nozzle

**Let's Make It!** Put it all into a bowl and using a whisk, whip it, whip it all! If the song lyrics to Devo's whip it, pop into your head, well go with it and sing while you whip. You don't want it to be too soft though. Place in the refrigerator for about 5 minutes to set. Scoop into a piping bag and pipe it onto one of the bottoms (or tops) then put it together one bottom on top and lots of cream cheese goodness in between. Keep your whoopie pies cool in the fridge for up to 4 days.

Makes 10 complete Whoopie Pies.