

Russell Stover®

# Sugar Free Pumpkin Chocolate Chip Whoopie Pies

Spicy pumpkin and rich sugar free chocolate come together to create a marvelous twist on an American Classic.

More recipes at [russellstover.com](http://russellstover.com)



## INGREDIENTS

- 2 cups Truvia™ cane sugar
- 1 cup olive oil
- 2 eggs
- 1 tsp vanilla
- 1 1/2 cups pumpkin
- 3 cups flour
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp ginger
- 1/2 tsp cloves
- 1 1/2 tbsp cinnamon
- 1 (8-ounce) bag [Russell Stover Sugar Free Semi-Sweet Baking Chips](#)
- 8 oz cream cheese
- 1/2 cup butter
- 1 tsp vanilla
- 1 cup Truvia™ confectioners' sugar

## INSTRUCTIONS

Preheat oven to 350 degrees. Place olive oil and Truvia™ Cane sugar in a bowl and mix well. Add eggs, pumpkin, and vanilla; mix again.

Add flour, salt, soda, powder, ginger, cloves, cinnamon, and beat well. Stir in Russell Stover Sugar Free Semi-Sweet Baking Chips.

Drop cookie dough on baking tray and bake for 10 minutes or until cookies are dry to touch and very lightly browned. Be careful not to overbake the cookies, or they will be dry.

When cookies are baked, remove from pan and cool on a wire rack. Beat the cream cheese, butter, and vanilla together. Add Truvia™ confectioners' sugar and whip well.

Spread frosting on a cookie, and top with a second cookie. Repeat for all cookies. Store in airtight container in fridge. Can also wrap individually and store in fridge or freezer.

20 Whoopie Pies