

Gingerbread Whoopie Pies with Maple Syrup {Gluten Free, Dairy Free}

Recipe by: The Mixing Bowl Diary

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Ingredients

- ½ cup GF Flour mix {I use a Superfine Brown Rice Flour Mix}
- 1 ½ teaspoon xanthan gum
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¼ cup oil
- ½ cup brown sugar
- 2 eggs
- 1/3 cup molasses
- ½ cup buttermilk (Dairy Free, I made my own using Soy Milk and lemon juice)
- 1/4 cup Spectrum Shortening
- 1 1/2 cup Powdered Sugar
- 4 tablespoon Maple Syrup

Instructions

For the whoopie pies:

1. Preheat oven to 350°. Line a baking pan with parchment paper.
2. In a mixing bowl, combine flour, xanthan gum, ginger, cinnamon, cloves, baking soda and salt. Whisk to combine.
3. Combine the buttermilk with the molasses in the liquid measuring cup.
4. In the bowl of a mixer, combine oil, brown sugar and eggs until smooth. Add the flour mixture to the mixer, alternating it with the buttermilk mixture. Mix until combined.
5. Scoop the dough with a [tablespoon cookie scoop](#) {or a spoon} onto the prepared pan. Flatten or spread out the dough a bit if it is sitting in a large mound on the pan. {This makes whoopie pies that are about 2 1/2 inches wide.}
6. Bake for 8-10 mins.
7. Let whoopie pies cool completely before assembling.

For the Filling:

1. Combine the shortening, powdered sugar, and maple syrup in the mixer until a thick frosting forms. Add more maple syrup if you prefer thinner frosting, or more powdered sugar for a thicker frosting.

To Assemble:

1. Sandwich two whoopie pies together with frosting in the middle. {Wait until the whoopie pies have cooled completely, or the frosting will slide}
2. Wrap each whoopie pie in plastic wrap to maintain freshness.