

AVOCADO WHOOPEE PIE MONSTERS

Ingredients:

whoopie pies -

1 cup all-purpose flour
1/2 t baking soda
1/2 t baking powder
scant 1/4 t kosher salt
1/2 t cinnamon
1/4 t nutmeg
1 avocado
1 t-T lime juice
1 1/2 t matcha powder, optional
1 vanilla bean or 2 t vanilla extract
1/4 cup butter, softened
1/3 cup sugar + more for topping
monster eye sprinkles

filling -

1/2-1 cup powdered sugar
1/4 cup (1/2 stick) unsalted butter, at room temperature
2 oz. cream cheese, at room temperature
1 T maple syrup
1 t vanilla extract

Directions:

Preheat oven to 350F. Line 2 baking sheets with parchment paper.

In a small bowl whisk together the flour, baking soda, baking powder, salt and spices.

Puree the avocado, lime juice and matcha powder in a food processor. In another bowl, cream together the vanilla, butter and sugar. Add the avocado mixture and beat until combined. Fold in the dry ingredients.

Using a cookie scoop place 24 dollops on the baking sheet. Dab your finger in water and then in the sugar. Gently press down on each cookie dollop. Place 2 candy eyes on half of the whoopie pies.

Bake for 10-15 minutes or until set. Transfer to a wire rack and cool completely.

Make the filling by beating together all of the ingredients. Add powdered sugar as needed to thicken.

Divide up the whoopie pies, pairing the by size (one with eyeballs, one without). Place a tablespoon of filling between lil cakes. Sandwich together. Enjoy! Chill for a few days to prolong freshness.