

Goblin Pies

Start to finish: 1½ hours
(30 minutes active)

Servings: 8

For the cookies:

2¼ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon baking powder

1 teaspoon salt

1 tablespoon cinnamon

½ cup (1 stick) unsalted butter, softened to room temperature

1 cup packed light brown sugar

1 large egg, room temperature

1 teaspoon vanilla

½ cup canned pumpkin

1 cup buttermilk

5 to 6 drops orange food coloring

For the filling:

1½ cups (3 sticks) unsalted butter, softened to room temperature

2½ cups powdered sugar

1 tablespoons vanilla extract

¼ teaspoon salt

5 cups marshmallow sandwich spread

2 tablespoons green food coloring

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

To make the cookies, in a medium bowl, whisk together the flour, baking soda, baking powder, salt and cinnamon. Set aside.

In a large bowl, combine the butter and brown sugar. Use an electric mixer on medium to beat until light and fluffy, about 3 to 4 minutes. Beat in the egg and vanilla. Add the pumpkin and mix to combine. Reduce the mixer to low, then add the flour mixture and buttermilk alternately, beginning and ending with the flour. Add the orange food coloring, then beat until evenly blended.

Portion 16 mounds of batter (¼ cup each) onto the prepared baking sheets, leaving 2 inches between each.

Bake, rotating the sheets top to bottom and front to back halfway through, until light golden brown and a toothpick inserted at the center comes out clean, about 10 to 12 minutes. Transfer the cookies to a cooling rack and cool completely.

When the cookies are cool, prepare the filling. In a large bowl, combine the butter and powdered sugar. Use an electric mixer on medium to beat until smooth (it will look crumbly at first). Beat in the vanilla and salt. Add the marshmallow and beat until smooth, then add the green food coloring and beat until evenly colored.

To assemble, arrange 8 cookies on the counter, flat sides up. Divide the filling evenly between the cookies, about 1/2 cup per cookie, and spread in an even layer. The filling also can be piped onto the cookies.

Place a second cookie, flat side down, over the filling on each. If you store the pies in the refrigerator, remove them about 1 hour before serving.



Patrick Decker, For The Associated Press