

Carrot Cake Whoopie Pies

This recipe comes from Phil Hughes of the [Black Bean Café](#) in Rollinsford, NH.

Makes 12 whoopie pies

2 cups flour
2 cups sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 ½ teaspoons ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground nutmeg
½ teaspoon vanilla extract
1 ½ cups vegetable or canola oil
4 eggs
1 cup crushed pineapple
2 ½ cups grated fresh carrots
1 cup grated unsweetened coconut
Frosting:
8 ounces cream cheese
8 ounces butter, softened
About 4 cups confectioners' sugar

Sift together the flour, sugar, baking powder, baking soda, salt, cinnamon, cloves, and nutmeg into a large bowl. Make a well in the center and add the oil, eggs, pineapple, carrot, and coconut and mix together until well combined.

Preheat the oven to 350 degrees. Divide and fill a large (4 ounces) muffin top tray with the mixture and bake on the middle shelf for 12 minutes, or until a toothpick comes out clean in the center. Remove and let cool.

Make the frosting: cream the cream cheese and butter together and then add confectioners sugar 1 cup at a time.

When cool place the cream cheese frosting on top of one muffin and sandwich it together with another muffin. Clean off the sides.