Pumpkin Whoopie Pies

#### Ingredients

* 1 cup shortening
* 2 cups packed brown sugar
* 2 large eggs
* 1 teaspoon vanilla extract
* 3-1/2 cups all-purpose flour
* 1-1/2 teaspoons baking powder
* 1-1/2 teaspoons baking soda
* 1 teaspoon salt
* 1 teaspoon ground cinnamon
* 1 teaspoon ground ginger
* 1-1/2 cups canned pumpkin

**FILLING:**

* 1/4 cup all-purpose flour
* Dash salt
* 3/4 cup milk
* 1 cup shortening
* 2 cups confectioners' sugar
* 2 teaspoons vanilla extract

#### Directions

1. In a large bowl, cream shortening and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder, baking soda, salt, cinnamon and ginger; add to creamed mixture alternately with pumpkin.
2. Drop by rounded tablespoonfuls 2 in. apart onto greased baking pans; flatten slightly with the back of a spoon. Bake at 400° for 10-11 minutes. Remove to wire racks to cool.
3. For filling, in a small saucepan, combine flour and salt. Gradually whisk in milk until smooth; bring to a boil. Reduce heat; cook and stir over medium heat 2 minutes or until thickened. Cover and refrigerate until completely cooled.
4. In a small bowl, beat shortening, confectioners' sugar and vanilla until smooth. Add chilled milk mixture; beat for 7 minutes or until light and fluffy. Spread on the bottoms of half of the cookies; top with remaining cookies. Store in the refrigerator. **Yield:**about 2 dozen.