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BUZZ BAKERY'S ZUCCHINI WHOOPIE PIE

As summer gasps its last humid breaths, you might find yourself with a plethora of zucchini, whether at the market, in your garden or maybe your CSA bin.

Buzz Bakery has taken that bounty and turned the veg into a twist on that sweet treat zucchini bread – zucchini whoopie pies.

This recipe comes from the great grandmother of Buzz's pastry sous chef Courtney Blakney. Her name is Idella Peary, "but, I and everyone else calls her Gram," Blakney says.

Zucchini Whoopie Pies courtesy Buzz Bakery

Makes 12

2 cups grated zucchini, with the skin on
1 cup vegetable oil
2 cups sugar
2 eggs
4 cups flour
2 teaspoons cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 teaspoons baking soda

Preheat the oven to 375 degrees. In a bowl, mix the zucchini, oil, eggs and sugar until well combined. Sift together the dry ingredients in a separate bowl, and then mix into the wet, stirring until combined.

On baking sheets lined with parchment paper, scoop rounded tablespoons of the batter. Allow to sit at room temperature until they spread slightly or gently push down with your fingers or the back of a spoon.

Bake for 8 to 11 minutes until golden brown. Once the pies have cooled, frost one side (recipe below) and assemble the whoopie pies.

Cream Cheese Frosting
8 ounces cream cheese, room temperature
1/4 cup powdered sugar, sifted
1 vanilla bean, seeds scraped out for use (optional)
2 tablespoons milk

Combine the first three ingredients and mix well. Add the milk for the desired consistency.