 **Orange Cranberry Whoopie Pies**
*For the cookie/pie part:*
4 cups flour
1 1/2 cup sugar
2 tsp. baking powder
1 tsp. baking soda
1 tbsp. grated orange peel
1 tsp. salt
2 eggs
1 1/2 cups orange juice
1/2 cup vegetable oil
2 cups frozen, fresh cranberries, chopped

*For the filling:*
2 – 8oz.  packages of cream cheese, softened
1 cup butter, softened
6 cups confectioner sugar
2 tsp. vanilla

Mix flour, sugar, baking powder, baking soda, and salt in one bowl.  In a larger bowl, mix all remaining ingredients except for cranberries.  Add dry ingredients to wet all at once.  Stir just until combined.  Fold in cranberries.

Using parchment paper, drop amounts of batter by tablespoon (or 2 tbsp if you want them bigger) onto cookie sheets.  Bake at 400 degrees for 9 minutes.  (11-12 minutes if you dropped by 2 tbsp).  Cool one minute on sheet and then remove to cooling racks, covered with parchment paper.

While cookies are baking, mix filling recipe ingredients with mixer until well combined.  Place in the refrigerator until ready to use.

Once cookies are cooled, match up closest sizes and shapes.  Pipe filling (however much you like) onto bottom of one cookie and place the matching one on top.  Press gently to sandwich together.  Continue until done.

Makes about 36 whoopie pies.