

## Orange Cream Cheese Filling



3 ounces cream cheese, softened  
1/4 cup butter, softened  
1 teaspoon orange extract  
1 cup powdered sugar

**In a medium bowl**, beat cream cheese and butter with an electric mixer until light and fluffy. Add orange extract and powdered sugar; mix well.

**Slice** baked and cooled gingerbread loaves in half horizontally. Spread orange filling on bottom half and replace top half of loaf. Cut loaves into slices and serve.

**Cook's Note:** *Electric mixer required.* This recipe makes enough for 2 small gingerbread loaves, but can be doubled. To fill whoopie pies, spread filling between two whoopie pie halves.