

HOMEMADE OATMEAL CREAM PIES



Ingredients For the Cookies

- 1 ¼ cups all-purpose flour
- ⅔ cup **Snoqualmie Falls Lodge Quick Oats** from Conifer Specialties
- ¾ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ cup unsalted butter room temperature
- ¾ cup packed dark brown sugar
- ¼ cup granulated sugar
- 1 tablespoon molasses
- ½ teaspoon salt
- 1 large egg
- 1 ¾ teaspoons vanilla extract

For the Cream Filling

- ½ cup unsalted butter
- Pinch of salt
- 2 cups confectioners' sugar
- 2 to 3 tablespoons heavy cream
- 1 teaspoon vanilla extract

Instructions

For the Cookies

Preheat the oven to 350F. Line two baking sheets with parchment paper.
In a large bowl, whisk together the flour, oats, baking soda, and cinnamon.

In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat the butter just until creamy. Add the sugars, molasses, and salt. Beat at medium speed until light and fluffy, about 5 minutes. Add the egg and vanilla and beat until well combined. Stop and scrape down the bowl during mixing, as needed.

With the mixer on low speed, gradually add in the flour mixture and mix just until combined. Using a 1 ½-tablespoon scoop, scoop the dough onto the lined cookie sheets spacing each one about 2 inches apart.

Bake one sheet at a time for 10 minutes or just until the cookie edges are set and the centers puff up but still appear underdone. Let cool on the cookie sheet for a few minutes, then transfer to a wire rack to cool completely.

For the Cream Filling:

In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat the butter and salt until light and fluffy, about 3 minutes. With the mixer on low speed, gradually add the sugar and cream. Stop and scrape down the bowl as needed. Add the vanilla. Once combined, beat on medium speed until fluffy, about 1 minute.

Spread the filling on the bottom of half of the cookies. Top with another cookie.

Store in an airtight container for up to 7 days.

Makes 12 sandwich cookies