



Long Livo

Homemade Oatmeal Cream Pies

20 min

Prep time

12

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

For the Cookies

- ☐ 1 cup old-fashioned rolled oats
- ☐ 1 cup all-purpose flour
- ☐ ½ cup unsalted butter, softened
- ☐ ½ cup brown sugar, packed
- ☐ ¼ cup granulated sugar
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt

- ☐ 1 large egg
- ☐ 1 tsp vanilla extract

For the Cream Filling

- ☐ 8 oz cream cheese, softened
- ☐ ¼ cup butter, softened
- ☐ 1 cup powdered sugar, sifted
- ☐ 2 tsp vanilla extract
- ☐ 2 tbsp milk (optional, for spreadability)

Instructions

- 1** Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
- 2** In a large bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy; add the egg and vanilla, mixing until smooth.
- 3** In a separate bowl, whisk flour, oats, baking soda, and salt; gradually add to the wet mixture, stirring just until combined.
- 4** Drop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart; bake 10-12 minutes until the edges are golden but the centers remain soft.
- 5** Allow cookies to cool on a wire rack completely before assembling the pies.
- 6** While cookies cool, beat cream cheese, butter, powdered sugar, and vanilla until silky; add milk if a softer spread is desired.
- 7** Spread a generous dollop of cream onto the flat side of one cookie and sandwich with another, gently pressing to spread the filling to the edges.
- 8** Transfer finished pies to a serving platter; refrigerate for 20 minutes to set the filling, then enjoy.

Nutrition per serving

210 kcal

Calories

3 g

Protein

26 g

Carbs

11 g

Fat

Tips & notes

- If you prefer a chewier texture, increase the oat amount by $\frac{1}{4}$ cup.
- For a deeper flavor, toast the oats lightly before adding to the dough.
- Store pies in a single layer; stacking can squash the delicate filling.