

Oatmeal Cream Pies

Makes about 20 cookies (10 sandwiches)

Ingredients:

- 5 tablespoons butter, softened
- ¼ cup applesauce
- ½ cup firmly packed brown sugar
- ¼ cup granulated sugar
- ½ large egg
- 1 teaspoon vanilla extract
- ¾ cup all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ⅛ teaspoon ground cinnamon
- 1 ½ cup uncooked quick-cooking oats
- Cream filling (recipe follows)

Directions:

1. Preheat oven to 375°.
2. Beat butter and sugars at medium speed with an electric mixer until creamy. Add applesauce, egg and vanilla, beating well.
3. Lightly spoon flour into dry measuring cups, and level with a knife. Combine flour and next 3 ingredients in a bowl, stirring well. Add oats; stir well. Add to butter mixture; stir until well blended. Drop by rounded tablespoons 2 inches apart onto baking sheets lined with parchment paper. Press each cookies with the bottom of a glass to a ½" thickness. (You may need to spray the glass with non-stick spray)
4. Bake at 375° for 10 minutes or until lightly browned around the edges. Cool on pan 2 to 3 minutes. Remove cookies from pan; cool on wire racks.
5. Spread ½ tablespoon Cream Filling over each bottom side of half of cookies; top with remaining cookies, right side up.

Cream Filling

- ¼ cup butter, softened
- 1 cup powdered sugar
- ½ to 1 tablespoon whipping cream
- ½ teaspoon vanilla extract

1. Combine all ingredients in a medium bowl. Beat with an electric mixer on low speed until combined, scraping bowl. Beat on high until light and fluffy.

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