

Mini Oatmeal Crème Pies Recipe



PRINT



SAVE

PREP TIME: 20 minutes

COOK TIME: 5 - 7 minutes

TOTAL TIME: 27 minutes

Move over Little Debbie- these mini oatmeal cream pies are perfectly proportioned

INGREDIENTS:

For the Cookies:

3/4 cup butter, softened
1 cup packed brown sugar
1/2 cup granulated sugar
1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. ground cinnamon
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
2 eggs
1 1/2 tsp. vanilla extract
1 3/4 cup all-purpose flour
2 cups rolled oats

For The Cream Cheese Frosting:

1 (8 ounce) bar cream cheese, room temperature
4 Tbsp. butter, room temperature
4 cups powdered sugar
1 tsp. vanilla extract
1 tsp. cinnamon

DIRECTIONS:

For The Cookies:

- Preheat oven to 375 degrees. Use an electric mixer to beat butter on medium-high speed for 30 seconds until smooth. Add brown sugar, granulated sugar, baking powder, baking soda, cinnamon, cloves and nutmeg. Beat until combined, scraping

the sides of the bowl occasionally. Add in eggs and vanilla and beat on medium speed until combined. Add the flour and beat until just combined, then add in the oatmeal and beat until mixed. (The dough will be thick - you may need to do this last step by hand.)

- . Roll dough into small marble-sized balls (about 1 centimeter in diameter). Place on a baking sheet that has been prepared with parchment paper, and cook for 5-7 minutes, or until the cookies have flattened and just begin to brown around the edges. Remove and let the cookies rest for 1 minute in the baking sheet, then transfer to a wire rack and let cool. Once cooled, pipe or spoon about a tablespoon of frosting on the flat side of one cookie, then top it with a second cookie to make the creme pie "sandwich".

For The Cream Cheese Frosting:

- . In a medium bowl, mix together cream cheese, butter, and vanilla. Gradually add powdered sugar and cinnamon, mixing well until it's all incorporated.
- . Use immediately or refrigerate.

NOTES:

The frosting will harden in the fridge, so plan on bring it back to room temperature if you must refrigerate it before frosting the cupcakes.