

Oatmeal Cream Pies



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Oatmeal cream pies aren't the typical holiday cookie, sure. There's no icing, no food coloring, and nary a thumbprint. But I made them this year because they mesh so well with the primary emotions of the holidays: childhood nostalgia, comfort food, and unadulterated joy. Try not to be joyful while eating an oatmeal cream pie. I dare you. And when you fail, don't feel bad. Just lick your fingers and grab another.

Ingredients

Cookie Ingredients

1 cup margarine
3/4 cup dark brown sugar
1/2 cup sugar
1 tablespoon molasses
1 teaspoon vanilla
2 eggs
1 1/2 cups flour
1/2 teaspoon salt
1 teaspoon baking soda
1/8 teaspoon cinnamon
1 1/2 cups quick oats

Cream Filling Ingredients

2 teaspoons very hot water
1/4 teaspoon salt
1 (7 ounce) jar marshmallow cream
1/2 cup shortening
1/3 cup powdered sugar
1/2 teaspoon vanilla

Directions

1. In large bowl, cream margarine, sugars, molasses, vanilla, and eggs.
2. Combine flour, salt, baking soda, and cinnamon.
3. Add to the creamed mixture; mix in the oats.
4. Drop dough by TBS on ungreased sheets. (I used a small cookie scoop.)
5. Bake at 350 degrees F.
6. Bake for 10-12 minutes, or until just starting to brown around the edges.
7. They will look moist; don't overcook.
8. While the cookies bake prepare the filling.
9. In small bowl, dissolve the salt in the hot water.
10. Allow this to cool.
11. Combine marshmallow cream, shortening, powdered sugar, and vanilla in med bowl; mix on high until fluffy.
12. Add the cooled salt water and mix well.
13. Spread filling on flat side of one cookie, press 2nd cookie on top.

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