

Choco Fever Dream

Homemade Oatmeal Cream Pies

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**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	3 g	26 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier texture, increase the oat amount by ¼ 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.