

oatmeal cream pies

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Oatmeal Cream Pies

Two soft, molasses-dark oatmeal cookies with a marshmallow buttercream between them. The commercial version has been in American lunchboxes since 1960; the homemade one is better by a wide margin, because the whole point is a cookie that stays soft, and softness in a factory product is achieved with humectants rather than with brown sugar and molasses.

What makes it work

- **Molasses and brown sugar are hygroscopic.** They hold water in the cookie for days, which is what keeps a filled sandwich from going stale and hard. See [Molasses](#) and [sugar in baking](#).
- **Underbake by two minutes.** The centres should look wet when the tray comes out. They set on the sheet, and a fully baked oatmeal cookie is a crisp one — a fine cookie, but the wrong one here.
- **Grind half the oats.** Blitzing 90 g of the oats to a rough flour gives a tighter crumb that will not shed oat flakes when you bite the sandwich.
- **Marshmallow in the filling, again for softness.** Straight buttercream sets firm in the fridge and squeezes out of the sides.

Ingredients

Makes 12 pies.

Cookies:

- 225 g unsalted butter, softened
- 250 g light brown sugar
- 100 g granulated sugar
- 2 [eggs](#)
- 40 g [molasses](#)
- 2 tsp vanilla — see [Pure vanilla extract](#)
- 280 g all-purpose flour
- 8 g baking soda
- 5 g fine salt
- 6 g ground [cinnamon](#)
- 180 g rolled [oats](#), 90 g of them blitzed to a coarse flour

Filling:

- 170 g unsalted butter, softened
- 200 g marshmallow creme
- 300 g powdered sugar
- 2 tsp vanilla
- 3 g fine salt

Method

Cream the butter and both sugars two minutes, beat in the eggs, molasses and vanilla. Fold in the flour, soda, salt and cinnamon, then both the whole and the ground oats.

Scoop 45 g balls, 24 of them, and bake **175 °C / 350 °F for 9–11 minutes**. Pull them when the edges are set and the middles still look underdone. Cool on the tray ten minutes, then on a rack completely.

Beat the filling for three minutes until very light. Pipe about 30 g onto the flat side of half the cookies and sandwich.

Notes

- **Wrap each in cling film.** That is not presentation — the wrap is what keeps them soft, and it is what the factory version is doing too.
- Raisins are traditional in the cookie and controversial in the sandwich. Add 120 g if you want them.
- **Keeps five days** at room temperature, and the texture is best on day two.

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