

Spiced Carrot Oatmeal Cream Pies - A Cozy Cookie Sandwich You'll Crave

Carrot Cake Oatmeal Cream Pies: A Soft, Spiced Sandwich Cookie Dream



OVEN
350°F

TIME
12 min

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INGREDIENTS

For the Oatmeal Cookies:

- 1 cup all-purpose flour
- 1 $\frac{1}{2}$ cups old-fashioned oats
- $\frac{1}{2}$ tsp baking soda
- 1 tsp ground cinnamon
- $\frac{1}{2}$ tsp ground nutmeg
- ... tsp salt
- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{1}{2}$ cup brown sugar
- ... cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract

For the Carrot Cake Cream Filling:

- 4 oz cream cheese, softened
- ... cup unsalted butter, softened
- 2 cups powdered sugar
- $\frac{1}{2}$ tsp vanilla extract
- ... cup finely grated carrot

DIRECTIONS

1. ? Make the Cookies:: Preheat oven to 350°F (180°C). Line two baking sheets with parchment paper.
2. In a medium bowl, whisk flour, oats, baking soda, cinnamon, nutmeg, and salt.
3. In another bowl, cream the butter, brown sugar, and granulated sugar until fluffy.
4. Beat in the egg and vanilla extract until smooth.
5. Gradually add dry ingredients to wet, mixing until a sticky dough forms.
6. Drop dough by rounded spoonfuls onto baking sheets. Slightly flatten each one.
7. Bake 10-12 minutes until golden at the edges and set. Let cool on the pan for 5 minutes, then transfer to a wire rack.
8. ? Make the Cream Filling:: In a bowl, beat cream cheese and butter until creamy.
9. Mix in vanilla extract, then gradually add powdered sugar until smooth.
10. Stir in grated carrot until fully combined.
11. ? Assemble the Pies:: Match cookies in pairs by size.
12. Spread or pipe filling onto the flat side of one cookie, then top with its partner.
13. Refrigerate for 30 minutes to allow the flavors to meld and filling to firm up.

TIPS FOR SUCCESS

Grate your carrots finely - coarse shreds will feel chewy in the cream.

Don't overbake - slightly underdone cookies = perfect soft sandwich texture.

Use a piping bag for cleaner filling application.

Add chopped raisins or walnuts to the dough for an extra carrot cake boost.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spiced-carrot-oatmeal-cream-pies-a-cozy-cookie-sandwich-youll-crave/>