



High Altitude Gluten Free Oatmeal Cream Pies

Use this recipe to make homemade oatmeal cream pies! They have less ingredients than a store-bought version and are delicious! The recipe makes about 30 oatmeal cookies, which will give you about 15 cream pies.

Equipment



- 1 1/2 tbsp cookie scoop
- parchment paper
- baking sheets
- Piping Bag (optional)
- Piping Tip 2A (optional)

Ingredients



OATMEAM COOKIES

- 1 large egg
- 1 cup butter (softened)
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 2 tsp vanilla extract
- 1 1/2 cups all-purpose Gluten Free flour plus 1 tbsp
- 1/2 tsp baking soda
- 3/4 tsp salt
- 1 1/2 tsp cinnamon
- 2 1/2 cups Gluten Free old-fashioned oats

CREAM FILLING

- 1/2 cup butter
- 16 oz powdered sugar (1 bag or about 4 cups)
- 2 tsp vanilla extract
- 4 tbsp heavy cream

Instructions



OATMEAL COOKIES

1. Preheat oven to 350F. Prepare your baking sheet by lining it with parchment paper.
2. Crack the egg into a small bowl and set aside.
3. In your mixing bowl add the softened butter, brown sugar and granulated sugar. Mix for a few minutes until it is light and fluffy. Be sure to scrape the bowl at least once.
4. In the meantime, get a small bowl and add the all-purpose gluten free flour, baking soda, salt and cinnamon. Mix lightly with a fork until combined.
5. Once your butter mixture is fluffy, add in the egg and mix until combined.
6. Scrape the bowl and add the vanilla extract. Mix until combined.
7. Add half of the flour mixture to your mixing bowl. Mix until incorporated, then repeat with the other half.
8. Add in the oats. Mix until they are combined, then hand mix to make sure everything is incorporated.
9. Use a 1 1/2 tbsp cookie scoop to place dough on the baking sheet. I recommend only doing 6 per sheet because they will spread while baking. Roll the dough into a ball so they are all even.
10. Bake for about 12-14 minutes, until the edges just start to turn brown.
11. Remove the baking sheet from the oven and let the cookies sit for 1-2 minutes. Then transfer the cookies to a cooling rack to cool completely.

CREAM FILLING

1. Slightly soften your butter so you can make an indent, but it is not mushy. You can do this by leaving it on the counter or placing it in the microwave for a few seconds.
2. Place the butter in your mixer and beat for about 30 seconds.
3. Add in about 1/3 of the powdered sugar and mix until incorporated.
4. Add in the vanilla extract and mix.
5. Add in another 1/3 of the powdered sugar and mix until incorporated.
6. Add in 2 tbsp of the heavy cream and mix.
7. Add in the rest of the powdered sugar and mix until incorporated.
8. Add in the rest of the heavy cream and mix. If the filling is too stiff add in 1 teaspoon of heaving cream. You want it to be stiff, but soft enough that you can pipe it.
9. Beat the filling for about 2 minutes, scraping the bowl at least once in between.

ASSEMBLY

1. Place the filing in a piping bag with tip 2A or use a resealable plastic bag with a corner cut off.
2. Lay out the cookies and try to match up similar ones. Pipe the filling onto the bottom of one cookie and place a matching one on top.
3. Store any leftovers in the refrigerator. They will last up to 5 days. If you want to make the oatmeal cookies ahead of time you could freeze them up to 3 months, but don't freeze them with the cream filling.