



Chocolate-Oatmeal Moon Pies

READY IN



45 min.

SERVINGS



18

CALORIES



372 kcal

DESSERT

Ingredients

- 0.8 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 2.5 ounces bittersweet chocolate chopped
- 1 cup cherries dried chopped
- 1.5 cups t brown sugar dark packed ()
- 1 large eggs
- 0.5 cup cup heavy whipping cream
- 1 tablespoon honey
- 0.5 teaspoon kosher salt

- 14 ounce marshmallow creme
- 2.3 cups oats
- 1 cup pecans chopped
- 1.3 cups flour all-purpose
- 0.8 cup butter unsalted room temperature ()
- 1 teaspoon vanilla extract

Equipment

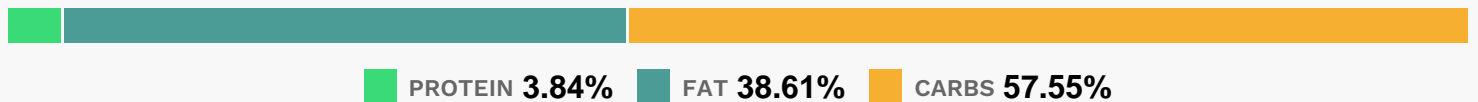
- bowl
- baking sheet
- baking paper
- oven
- hand mixer
- ice cream scoop

Directions

- Arrange racks in upper and lower thirds of oven; preheat to 350°F. Line 3 baking sheets with parchment paper.
- Whisk flour, baking powder, baking soda, and salt in a medium bowl.
- Combine oats, cherries, pecans, and chocolate in a large bowl.
- Using an electric mixer, beat butter and sugar in another large bowl, occasionally scraping down sides of bowl, until smooth, about 2 minutes.
- Add egg and vanilla and beat to blend. Scrape down sides of bowl. With machine running at low speed, gradually add flour mixture; beat just to blend. Stir in oat mixture with a wooden spoon just to blend.
- Using a 1-ounce ice cream scoop or scooping out 2 level tablespoonfuls of dough, measure dough into 36 portions. Divide among baking sheets. Using your hands, gently press down on each doughball until 1/2" thick.
- Bake cookies for 12 minutes. Rotate sheets front to back and top to bottom; continue baking until cookies are golden brown and edges have begun to set but centers are still soft (cookies will appear underdone and shiny in centers), 7–8 minutes longer. Do not overbake.

- Let cookies cool on baking sheets. DO AHEAD: Cookies can be made 2 days ahead. Store airtight at room temperature.
- Spread 1 tablespoon marshmallow creme on bottom of 18 cookies. Sandwich with remaining cookies.
- Place chocolate and honey in a medium bowl. Bring cream just to a boil in a small saucepan.
- Pour over chocolate and honey; let stand for 1 minute; stir until melted and smooth.
- Drizzle over cookies or serve alongside sandwich cookies for dipping.

Nutrition Facts



Properties

Glycemic Index: 16.18, Glycemic Load: 7.93, Inflammation Score: -4, Nutrition Score: 6.7039130304171%

Flavonoids

Cyanidin: 2.91mg, Cyanidin: 2.91mg, Cyanidin: 2.91mg, Cyanidin: 2.91mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg Catechin: 0.73mg, Catechin: 0.73mg, Catechin: 0.73mg Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 371.76kcal (18.59%), Fat: 16.55g (25.46%), Saturated Fat: 7.8g (48.76%), Carbohydrates: 55.52g (18.51%), Net Carbohydrates: 53.25g (19.36%), Sugar: 35.31g (39.23%), Cholesterol: 38.38mg (12.79%), Sodium: 125.81mg (5.47%), Alcohol: 0.08g (100%), Alcohol %: 0.1% (100%), Caffeine: 3.39mg (1.13%), Protein: 3.7g (7.41%), Manganese: 0.75mg (37.34%), Selenium: 7.79µg (11.12%), Vitamin B1: 0.16mg (10.49%), Phosphorus: 94.06mg (9.41%), Copper: 0.19mg (9.27%), Fiber: 2.26g (9.06%), Magnesium: 33.06mg (8.26%), Iron: 1.46mg (8.11%), Vitamin A: 358.5IU (7.17%), Vitamin B2: 0.1mg (5.83%), Zinc: 0.86mg (5.71%), Folate: 22.71µg (5.68%), Calcium: 47.19mg (4.72%), Potassium: 145.62mg (4.16%), Vitamin B3: 0.77mg (3.84%), Vitamin B5: 0.32mg (3.21%), Vitamin E: 0.46mg (3.09%), Vitamin B6: 0.05mg (2.29%), Vitamin D: 0.3µg (2.02%), Vitamin K: 1.75µg (1.66%)