



Homemade Oatmeal Cream Pies

READY IN



45 min.

SERVINGS



10

CALORIES



627 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup brown sugar
- 1 cup brown sugar
- 0.5 cup butter melted
- 0.5 teaspoon cinnamon
- 1 teaspoon cocoa powder
- 1 eggs
- 1 cup flour

- 7.5 ounces marshmallow creme
- 1 cup powdered sugar
- 1 cup rolled oats
- 0.3 teaspoon salt
- 2 teaspoons vanilla
- 1 cup shortening

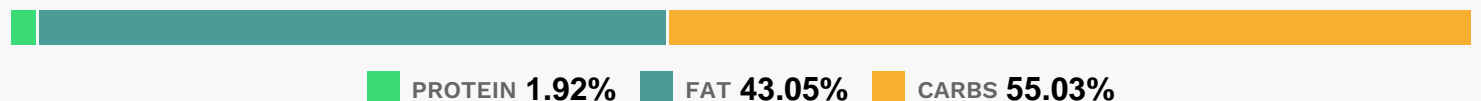
Equipment

- bowl
- baking sheet
- baking paper
- oven
- hand mixer

Directions

- Preheat the oven to 350 degrees F. Line cookie sheets with parchment paper. Sift the dry ingredients into a medium bowl and set aside. Use an electric mixer to cream the brown sugar, butter, egg and vanilla. Once smooth, slowly add the dry mixture to the wet until well combined. Stir in the oats. Use a tablespoon-sized scoop to form equal dough balls. Allow them plenty of space to spread.
- Bake for 7–9 minutes. Allow the cookies to cool completely before moving off the parchment paper. Cream the shortening, powdered sugar, and vanilla together until smooth.
- Mix in the marshmallow fluff. To assemble: Match up two cookies that are of equal size and shape. Turn the bottom cookies over. Use a piping bag (or zip-bag with the corner cut off) to pipe the filling onto the bottom cookie. This is much easier than trying to spread it. Then add the top cookie of each cream pie and press down. I found I liked a thin layer of cream filling better than a thick layer—but you should have plenty if you want to pile it on! Makes approximately 10 cream pies. (20 cookies)

Nutrition Facts



Properties

Glycemic Index:26.2, Glycemic Load:8.82, Inflammation Score:-3, Nutrition Score:5.9826086956522%

Flavonoids

Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Taste

Sweetness: 100%, Saltiness: 3.05%, Sourness: 0.31%, Bitterness: 0.16%, Savoriness: 1.5%, Fattiness: 46.15%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 627.37kcal (31.37%), Fat: 30.79g (47.37%), Saturated Fat: 11.21g (70.09%), Carbohydrates: 88.57g (29.52%), Net Carbohydrates: 87.33g (31.76%), Sugar: 67.73g (75.26%), Cholesterol: 40.77mg (13.59%), Sodium: 227.51mg (9.89%), Alcohol: 0.28g (1.53%), Protein: 3.09g (6.18%), Manganese: 0.43mg (21.64%), Selenium: 8.66µg (12.38%), Vitamin K: 11.95µg (11.38%), Vitamin E: 1.61mg (10.73%), Vitamin B1: 0.14mg (9.47%), Iron: 1.38mg (7.69%), Folate: 28.36µg (7.09%), Phosphorus: 65.17mg (6.52%), Vitamin A: 307.69IU (6.15%), Calcium: 61.13mg (6.11%), Vitamin B2: 0.1mg (5.98%), Fiber: 1.25g (4.99%), Magnesium: 19.36mg (4.84%), Vitamin B3: 0.89mg (4.46%), Vitamin B5: 0.42mg (4.24%), Copper: 0.08mg (3.96%), Potassium: 113.47mg (3.24%), Zinc: 0.47mg (3.16%), Vitamin B6: 0.04mg (2.01%)