



## Mini Oatmeal Peanut Butter Cream Pies

READY IN



75 min.

SERVINGS



36

CALORIES



194 kcal

DESSERT

### Ingredients

- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 3 tablespoons vegetable oil
- 2 tablespoons water
- 2 eggs
- 17.5 oz basic cookie mix
- 0.5 cup butter softened
- 12 oz cream cheese frosting

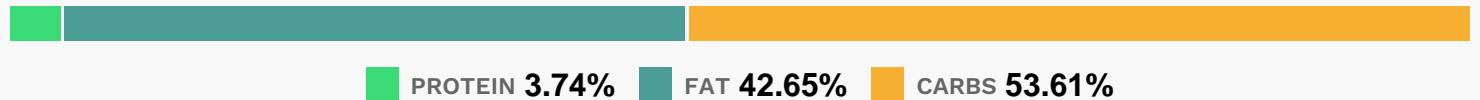
### Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat oven to 350°F. In medium bowl, stir together peanut butter cookie mix, oil, 1 tablespoon of the water and 1 of the eggs until dough forms.
- In another bowl, stir together oatmeal cookie mix, butter, remaining 1 tablespoon water and remaining egg until dough forms.
- Using small (2-teaspoon size) cookie scoop, scoop balls of dough onto ungreased cookie sheets (make 36 peanut butter cookies and 36 oatmeal cookies). Make sure cookies are uniform in size and DO NOT flatten peanut butter dough with a fork.
- Bake 10 to 12 minutes or until light brown and edges are set.
- Remove from cookie sheets to cooling racks; cool completely.
- For each cookie pie, spread about 1 tablespoon frosting on bottom of 1 peanut butter cookie. Top with 1 oatmeal cookie, bottom side down; gently press together. Store loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:1.39, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.72434782107239%

## Nutrients (% of daily need)

Calories: 194.33kcal (9.72%), Fat: 9.27g (14.26%), Saturated Fat: 3g (18.73%), Carbohydrates: 26.22g (8.74%), Net Carbohydrates: 25.37g (9.23%), Sugar: 17.92g (19.91%), Cholesterol: 15.87mg (5.29%), Sodium: 169.48mg (7.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.83g (3.65%), Fiber: 0.84g (3.37%), Vitamin K: 2.31µg (2.2%), Vitamin A: 91.99IU (1.84%), Iron: 0.29mg (1.59%), Vitamin E: 0.19mg (1.28%), Selenium: 0.83µg (1.18%)