



Oatmeal Cookie Sandwiches

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



56 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup firmly brown sugar packed
- ☐ 0.3 lb butter
- ☐ 1 large eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 1.5 cups quick-cooking rolled oats
- ☐ 0.3 teaspoon salt
- ☐ 1 tablespoon vanilla

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ spatula

Directions

- ☐ In a 2- to 3-quart pan over medium heat, stir 1/2 cup butter and the brown sugar frequently until butter is melted and mixture is smooth, about 3 minutes.
- ☐ Meanwhile, in a large bowl, mix oats, flour, baking powder, and salt.
- ☐ Add butter mixture; stir until well blended.
- ☐ Add egg and vanilla to oat mixture and stir until well blended.
- ☐ Drop dough in 1-teaspoon portions about 2 inches apart onto cooking parchment-lined or buttered and floured 12- by 15-inch baking sheets.
- ☐ Bake cookies in a 350 regular or convection oven until browned, 8 to 10 minutes; if baking two sheets at once in one oven, switch their positions halfway through baking.
- ☐ Let cookies cool on sheets for 5 minutes, then use a wide spatula to transfer to racks to cool completely.
- ☐ Spread the bottom of each of half the cookies with about 1 tablespoon Chocolate-Mint Ganache. Top each with a second cookie, bottom toward filling, and press gently to squeeze filling to edges of sandwich.
- ☐ Chocolate-Mint Ganache. In a heatproof bowl set over (but not touching) barely simmering water in a pan, occasionally stir 3 cups chopped semisweet chocolate (18 oz.) and 1/4 cup whipping cream until chocolate is melted and mixture is smooth.
- ☐ Remove from heat and stir in 3/4 teaspoon peppermint extract.
- ☐ Let cool until thick but not firm, about 15 minutes, and use immediately (see note).

Nutrition Facts



 **PROTEIN 4.85%**  **FAT 45.67%**  **CARBS 49.48%**

Properties

Glycemic Index:6.44, Glycemic Load:1.43, Inflammation Score:-1, Nutrition Score:1.246521745444%

Nutrients (% of daily need)

Calories: 56.44kcal (2.82%), Fat: 2.9g (4.46%), Saturated Fat: 0.61g (3.8%), Carbohydrates: 7.07g (2.36%), Net Carbohydrates: 6.75g (2.45%), Sugar: 4.55g (5.05%), Cholesterol: 5.17mg (1.72%), Sodium: 61.02mg (2.65%), Alcohol: 0.12g (100%), Alcohol %: 1.19% (100%), Protein: 0.69g (1.39%), Manganese: 0.15mg (7.54%), Magnesium: 9.91mg (2.48%), Selenium: 1.7µg (2.43%), Vitamin A: 120.17IU (2.4%), Phosphorus: 21.81mg (2.18%), Vitamin B1: 0.02mg (1.39%), Calcium: 13.72mg (1.37%), Iron: 0.24mg (1.31%), Fiber: 0.32g (1.29%)