



Oatmeal Cream Pies

 Vegetarian

READY IN



15 min.

SERVINGS



100

CALORIES



49 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 1.3 cups butter softened
- 1 large eggs
- 1.5 cups flour all-purpose
- 0.5 cup granulated sugar
- 0.3 teaspoon ground cinnamon
- 3 cups oats uncooked

- 0.5 teaspoon salt
- 2 teaspoons vanilla extract

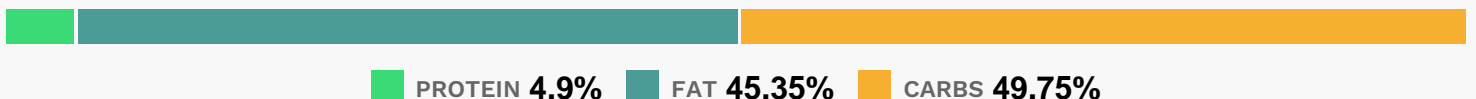
Equipment

- bowl
- frying pan
- baking sheet
- baking paper
- oven
- knife
- hand mixer
- measuring cup

Directions

- Preheat oven to 37
- Beat butter and sugars at medium speed with an electric mixer until creamy.
- Add egg and vanilla, beating well.
- Lightly spoon flour into dry measuring cups, and level with a knife.
- Combine flour and next 3 ingredients in a bowl, stirring well.
- Add oats; stir well.
- Add to butter mixture; stir until well blended. Drop by rounded tablespoons 2 inches apart onto baking sheets lined with parchment paper.
- Bake at 375 for 10 minutes. Cool on pan 2 to 3 minutes.
- Remove cookies from pan; cool on wire racks.
- Spread 1 tablespoon Cream Filling over each bottom side of half of cookies; top with remaining cookies, right side up.

Nutrition Facts



Properties

Glycemic Index:2.65, Glycemic Load:2.66, Inflammation Score:-1, Nutrition Score:1.0491304452653%

Nutrients (% of daily need)

Calories: 49.36kcal (2.47%), Fat: 2.54g (3.9%), Saturated Fat: 1.5g (9.4%), Carbohydrates: 6.26g (2.09%), Net Carbohydrates: 5.98g (2.17%), Sugar: 3.19g (3.54%), Cholesterol: 7.96mg (2.65%), Sodium: 42.27mg (1.84%), Alcohol: 0.03g (100%), Alcohol %: 0.32% (100%), Protein: 0.62g (1.23%), Manganese: 0.12mg (6%), Selenium: 1.68µg (2.4%), Vitamin B1: 0.03mg (1.88%), Magnesium: 7.31mg (1.83%), Phosphorus: 14.93mg (1.49%), Vitamin A: 73.62IU (1.47%), Iron: 0.23mg (1.26%), Folate: 4.55µg (1.14%), Fiber: 0.28g (1.13%)