



Homemade Oatmeal Creme Pies

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Author: Sally **Prep Time:** 30 minutes **Cook Time:** 10 minutes

Total Time: 2 hours **Yield:** 14-15 cookie sandwiches

Soft-baked and delicious oatmeal creme pies are easy to make at home. They're better than the original!

Ingredients

- 1 and 1/4 cups (2.5 sticks; 290g) **unsalted butter**, [softened to room temperature](#)
- 1 cup (200g) packed dark **brown sugar**
- 1/2 cup (100g) **granulated sugar**
- 1 large **egg**, at room temperature
- 2 teaspoons **pure vanilla extract**
- 1 Tablespoon (15ml) unsulphured or dark **molasses** (do not use blackstrap; I prefer Grandma's brand)
- 1 and 1/2 cups (188g) **all-purpose flour** ([spooned & leveled](#))
- 1 teaspoon **baking soda**
- 1/2 teaspoon **salt**
- 3/4 teaspoon **ground cinnamon**
- 1/4 teaspoon **ground cloves**
- 3 cups (255g) **quick oats** (not whole oats)

Creme Filling

- 3/4 cup (1.5 sticks; 175g) **unsalted butter**, [softened to room temperature](#)
- 3 cups (360g) **confectioners' sugar**
- 3 Tablespoons (45ml) **heavy cream**
- 1 and 1/2 teaspoons **pure vanilla extract**
- **salt**, to taste

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Instructions

- 1 Preheat oven to 375°F (191°C). Line a large baking sheet with parchment paper or silicone baking mat. Set aside.
- 2 Using a handheld or stand mixer fitted with a paddle attachment, cream the butter and sugars together on medium-high speed until light and creamy, about 1 minute. Beat in the egg, vanilla, and molasses, scraping down the sides as needed. Set aside.
- 3 In a medium bowl, whisk the flour, baking soda, salt, cinnamon, cloves, and oats.
- 4 With the mixer running on low, slowly add the dry ingredients to wet ingredients. The dough will be quite thick and you may have to mix it all by hand after a few seconds in the mixer. Drop dough with a large cookie scoop, or make sure each ball of dough is 2 Tablespoons. Cookies will spread in the oven, so drop each ball of dough 3 inches apart.
- 5 Bake for 10 minutes or until cookies are lightly golden around the edges. Allow cookies to cool on the baking sheets for 5 minutes before transferring to a wire rack to cool completely.
- 6 **For the filling:** Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat butter on high speed until creamy, about 1 minute. Add the confectioners' sugar and beat on medium speed for 1-2 minutes. Pour in heavy cream and vanilla extract. Beat on high for 2-3

minutes until fluffy. Taste and add a pinch or two of salt, as needed. If filling is way too thick, add a couple more teaspoons of heavy cream. Spread 1.5 Tablespoons of cream filling on the bottom side of half of the cookies; top with remaining cookies, right side up.

- 7 Cookies stay fresh and soft (with creme filling) at room temperature for 2 days in an airtight container. After that, store in the refrigerator to keep the creamy filling fresh.

Notes

- 1 **Special Tools** (affiliate links): [Stand Mixer](#) or [Handheld Mixer](#) | [Baking Sheets](#) | [Silicone Baking Mats](#) or [Parchment Paper](#) | [Cookie Scoop](#) | [Cooling Rack](#)
- 2 Be sure to check out my top 5 [cookie baking tips](#) AND these are my 10 must-have [cookie baking tools](#).
- 3 Cookies are adapted from [myrecipes.com](#).

Find it online: <https://sallysbakingaddiction.com/homemade-little-debbie-oatmeal-creme-pies/>