

Pumpkin Oatmeal Cookie Pies

24 Cookie Pies



Ingredients

Cookies

2 C all-purpose flour

1 C rolled oats

1 t baking soda

1 t cinnamon

1/2 t salt

1 C unsalted butter, softened

1 C light brown sugar

1 C sugar

1 egg

1 t vanilla extract

15 oz pumpkin puree

1 C chocolate chips

Cream Cheese Filling

1/4 C + 2 T unsalted butter

1/4 C + 2 T cream cheese

3 C confectioners sugar

1 T vanilla extract

1 T milk

3/8 t salt

1/4 C sprinkles

Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

In a medium bowl, whisk flour, oats, baking soda, cinnamon and salt together. Whisking helps to aerate and break up lumps in the dry mixture.

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Instructions

In a stand mixer, beat together softened butter, brown sugar, white sugar, egg(s) and vanilla until combined. Gradually add in the dry ingredient mixture until completely blended. Fold pumpkin puree and chocolate chips into the batter.

To prepare the filling, beat the butter and cream cheese until fluffy. Add the confectioners sugar, a little at time, until incorporated. Add vanilla, milk and salt and mix until combined. Filling should be thick so it holds it's shape in the cookie pies. Filling is best if given a chance to chill first.

To assemble the cookie pies, flip half of the cooled cookies upside down and top each with 1 tablespoon of filling. Press the remaining cookies on top to make sandwiches. Roll the sides of the cookies pies in a bowl of sprinkles so they stick into the visible frosting. Enjoy!

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