

Foodnity Recipes

Gingerbread Oatmeal Cream Pies Recipe

30 min Prep time	**12 min** Cook time	**42 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Gingerbread Cookies

- [ ] 2 cups all-purpose flour
- [ ] 1 cup old-fashioned rolled oats
- [ ] 1 tsp baking soda
- [ ] 2 tsp ground ginger
- [ ] 1 tsp cinnamon
- [ ] 1/2 tsp cloves
- [ ] 1/2 tsp salt
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/3 cup molasses
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract

For the Cream Filling

- [ ] 4 oz cream cheese, softened
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 cups powdered sugar, sifted
- [ ] 1 tsp vanilla extract
- [ ] 1-2 tbsp heavy cream (if needed for consistency)

Instructions

1. Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper so nothing sticks. In a medium bowl, whisk together the flour, oats, baking soda, ginger, cinnamon, cloves, and salt. Set this aside; it's the heart of our spice profile.

2. In a large bowl, cream together the softened butter and brown sugar until it looks light and fluffy. Add the molasses, egg, and vanilla extract, beating on medium speed until the mixture is smooth and well-combined. It should look like a rich, dark caramel.

3. Slowly stir the dry ingredients into the wet ingredients. Do this gently with a wooden spoon or spatula—don't overwork it, or the cookies will get tough. Once just combined, cover the dough and let it chill in the fridge for at least 30 minutes.

4. Scoop about 2 tablespoons of dough for each cookie and roll them into balls. Place them on the baking sheet about 2 inches apart. Flatten them slightly with the palm of your hand.

5. Bake for 10 to 12 minutes. Look for the edges to be set, but the centers should still look a tiny bit underbaked. Let them cool on the pan for 5 minutes before moving them to a wire rack to cool completely.

6 To make the filling, beat the cream cheese and butter together until smooth. Gradually add powdered sugar and vanilla. If it feels too stiff, stir in a splash of heavy cream until it's pipeable but firm.

7 Pipe a generous swirl of cream onto the flat side of one cooled cookie, then gently press another cookie on top to create your gingerbread oatmeal cream pies.

Nutrition per serving

410 kcal	6 g	52 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a stronger ginger hit, feel free to add 1/2 teaspoon of ground cardamom.
- For a smoother cookie, you can pulse the oats in a blender for a few seconds before adding them to the flour.
- Make sure the cookies are completely cold before filling, otherwise, the cream will slide right off.