



Century
Federal Credit Union

Recipes for Success

Oatmeal Cream Pies

Jen, Marketing Director

Ingredients

- 2 sticks butter, softened
- 3/4 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1 1/2 cups flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 3 cups of whole oats
- 1 1/2 sticks of butter, softened
- 1 tsp vanilla extract
- 1 tsp milk
- 1 1/2 cups powdered sugar



Directions

1. Preheat oven at 350°
2. In a large bowl, cream together butter, brown sugar, sugar until fluffy. Then add in eggs and vanilla and combine.
3. Slowly mix in flour, baking soda, cinnamon and oats. Once thoroughly combined, scoop out even portions (about 1 1/2 ounces) and bake for 10-12 minutes.
4. For frosting, whip together butter and add vanilla, milk and powdered sugar until smooth.
5. Once cookies are cooled, place a heaping Tbsp. of frosting between 2 cookies.