



Recipe of the Month!

OATMEAL CRÈME PIE

As prepared by Danielle Cowen, Summit's Food Service Director

Oatmeal Creme Pie

Just like our favorite Little Debbie, but homemade, and personally so much better.

Yield: 15 sandwich cookies

Ingredients

<u>Ingredients</u>	<u>Quantity</u>
Brown sugar, packed	2 cups
Butter, melted	1 cup
Eggs	2ea
Vanilla extract	1 teaspoon
All Purpose Flour	2 cups
Cinnamon	1 teaspoon
Cocoa Powder	2 teaspoon
Baking Soda	1 teaspoon
Baking Powder	1 teaspoon
Salt	¼ teaspoon
Steel Cut Oats	2 ½ cups

Filling

Shortening	2 cups
Powder Sugar	2 ½ cups
Vanilla Extract	3 teaspoon
Marshmallow Fluff	9 oz

Instructions:

1. Using a mixer, cream brown sugar, melted butter and vanilla together. Add eggs, mix until smooth. Pour in sifted dry ingredients, mix on low. Add dry oats last, mix until just combined.
2. Using a 2 oz cookie scoop, scoop batter onto a parchment lined sheet tray. Allow space in between for the cookies to spread while baking. Lightly press the cookie dough down, so it bakes evenly.
3. Bake at 350F for 7-9 minutes. The centers will be a little gooey, but that is good!
4. While cookies are cooling, make the filling- using a mixer with a paddle, cream shortening, powdered sugar and vanilla until light and fluffy. Add marshmallow and mix.
5. Match up cookies that are same size and shape. Pipe the filling on one cookie and sandwich the other on.

Enjoy!