

Oatmeal Cream Pies

From Bakingbetter.com

1 $\frac{3}{4}$ cups all purpose flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon cinnamon

1 cup unsalted softened butter (if using salted, omit salt from recipe)
 $\frac{3}{4}$ cups lightly packed dark brown sugar (light brown will work too)
 $\frac{1}{2}$ cup white granulated sugar
1 tablespoon molasses
1 teaspoon vanilla extract
2 eggs
1 $\frac{1}{2}$ cups rolled oats (not instant)

Preheat oven to 350 degrees F

In a sifter (or whisked together in a small bowl) combine flour, salt, baking powder, baking soda and cinnamon. Set aside.

In a bowl with an electric mixer, cream butter and white and brown sugar until light and fluffy, about 3-4 minutes on high speed, scraping bowl as needed. Add molasses, vanilla, and egg and beat to combine. Add the combined dry ingredients all at once and mix just to combine. Add the rolled oats, and again just mix to combine.

Place even sized spoonfuls (about 1 tablespoon is just right) onto ungreased (or parchment lined) cookie sheets, with a 2 inch space between them to allow for spreading, a typical $\frac{1}{2}$ sheet pan, 12x18" should hold 12 cookies. Bake for 9-11 minutes until they are lightly browned around the edges, but still soft in the middle, they shouldn't look too wet in the middle. Let cool on pan for at least 5 minutes before removing to a cooling rack. Allow cookies to cool completely before filling.

Filling recipe

1-16 oz. tub of Fluff marshmallow cream (or 2-7oz. Jars of marshmallow cream such as “Jet Puffed”)
1 cup vegetable shortening (Crisco recommended)
1 cup powdered sugar
2 teaspoons vanilla extract

Combine all ingredients in the bowl of a mixer. Beat on high speed until light and fluffy. Fill cookies by placing a generous dollop of filling on one cookie, spreading close to the edge, and topping with an additional cookie.