



Philly Steak Cheese Fries

Introduction

Carrot Cake Oatmeal Cream Pies are a delicious blend of two beloved treats, uniting the

warm flavors of carrot cake with the chewy goodness of oatmeal cookies. This scrumptious dessert captures the essence of comfort food and nostalgia, making it a perfect choice for gatherings, celebrations, or simply indulging yourself. With a delightful cream cheese filling nestled between soft cookies, these pies are sure to please anyone with a sweet tooth.

Detailed Ingredients with measures

1 cup unsalted butter, softened
1 cup brown sugar
1/2 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 1/2 cups old-fashioned oats
1 cup finely grated carrots
1/2 cup chopped walnuts (optional)
1/2 cup raisins (optional)
8 ounces cream cheese, softened
1/2 cup unsalted butter, softened
4 cups powdered sugar
1 teaspoon vanilla extract

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 12 minutes

Total Time: 32 minutes

Yield: 12 sandwiches

Enjoy making these delightful Carrot Cake Oatmeal Cream Pies and treat yourself and your loved ones to a wholesome dessert that's rich in flavor and texture. Whether you opt to include walnuts and raisins or go without, each bite will leave you craving more!



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Detailed Directions and Instructions

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