



# **Carrot Cake Oatmeal Cream Pies**



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

### Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare your baking sheets by lining them with parchment paper to prevent sticking.

### Cream the Butters and Sugars

In a large mixing bowl, cream together 1 cup of softened unsalted butter, 1 cup of brown sugar, and 1/2 cup of granulated sugar. Beat the mixture until it becomes light and fluffy.

### Add Eggs and Vanilla

Incorporate 2 large eggs into the creamed mixture, adding them one at a time. Ensure to beat well after each addition. Stir in 1 teaspoon of vanilla extract.

See also [Eggless Oat Cookies](#)

### Mix Dry Ingredients

In a separate bowl, whisk together 1 1/2 cups of all-purpose flour, 1 teaspoon of baking soda, 1 teaspoon of ground cinnamon, 1/2 teaspoon of ground nutmeg, and 1/2 teaspoon of salt.

### Combine Wet and Dry Ingredients

Gradually add the dry mixture to the wet ingredients. Mix until everything is just combined, being careful not to overmix.

**Add Oats and Mix-ins**

Stir in 1 1/2 cups of old-fashioned oats, 1 cup of finely grated carrots, and if desired, 1/2 cup of chopped walnuts and 1/2 cup of raisins.

**Prepare Cookie Dough**

Using a tablespoon, drop spoonfuls of dough onto the prepared baking sheets, spacing them approximately 2 inches apart. Flatten the dough slightly with the back of a spoon for even baking.

**Bake the Cookies**

Place the baking sheets in the oven and bake for 10-12 minutes or until the edges are golden brown. Once done, remove them from the oven and allow the cookies to cool on the baking sheets for 5 minutes.

**Cool Completely**

Transfer the cookies to wire racks to cool completely.

**Make the Cream Filling**

In a medium bowl, beat together 8 ounces of softened cream cheese and 1/2 cup of softened unsalted butter until the mixture is smooth and well-combined. Gradually add 4 cups of powdered sugar and 1 teaspoon of vanilla extract, continuing to beat until the filling is light and fluffy.

**Assemble the Cream Pies**

Spread a generous amount of cream filling on the bottom side of half of the cookies. Top these with the remaining cookies to create sandwich-like cream pies.

## Notes

### **Prep and Cooking Time**

The preparation time for this recipe is approximately 20 minutes, with cooking time around 12 minutes, resulting in a total time of about 32 minutes.

See also [Delicious Honeynut Squash Recipes to Try](#)

### **Nutritional Information**

Each sandwich contains approximately 280 kcal. This recipe makes a total of 12 sandwiches.

### **Optional Add-ins**

Feel free to customize your oatmeal cream pies by adding ingredients like chocolate chips or shredded coconut for additional flavor.





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## Cook techniques

### **Creaming Butter and Sugars**

Creaming together the softened unsalted butter, brown sugar, and granulated sugar until light and fluffy helps to incorporate air into the mixture, resulting in a lighter cookie texture.

### **Beating in Eggs**

Adding eggs one at a time and beating well after each addition ensures that they are fully incorporated, contributing to the structure and moisture of the cookies.

### **Mixing Dry Ingredients**

Whisking together the flour, baking soda, spices, and salt before adding them to the wet ingredients ensures an even distribution of leavening agents and spices throughout the dough.

### **Incorporating Oats and Vegetables**

Stirring in old-fashioned oats and finely grated carrots adds texture and moisture to the cookies, while also providing nutritional benefits.

### **Shaping Cookies**

Dropping tablespoonfuls of dough onto the baking sheets and flattening them slightly creates a uniform shape that helps them bake evenly.

### **Cooling Properly**

Allowing cookies to cool on the baking sheets for a few minutes before transferring them to wire racks helps them to set and prevents

breakage.

### **Making Cream Filling**

Beating cream cheese and butter together before adding powdered sugar creates a smooth and creamy filling that can be easily spread onto the cookies.

## **FAQ**

### **Can I substitute the butter in the cookie recipe?**

Yes, you can use margarine or a dairy-free butter substitute, but it may affect the flavor and texture slightly.

### **Can I use quick oats instead of old-fashioned oats?**

Old-fashioned oats are recommended for texture, but if you only have quick oats, you can substitute them, keeping in mind that the cookies may be a bit softer.

See also [Eggless Crème Brûlée](#)

### **What can I use instead of walnuts?**

You can omit the walnuts or substitute them with other nuts such as pecans, or you can use seeds like sunflower or pumpkin seeds for a nut-free option.

### **How do I store the cream pies?**

Store the cream pies in an airtight container in the refrigerator for up to a week. Let them come to room temperature before serving for the best flavor and texture.



**Can I freeze these cookies?**

Yes, you can freeze the unfilled cookies. Place them in a single layer on a baking sheet to freeze, then transfer them to an airtight container. Freeze for up to three months. Add the cream filling after thawing.



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## Conclusion

Carrot Cake Oatmeal Cream Pies are a delightful treat that perfectly combines the wholesome goodness of oats and carrots with the indulgent cream cheese filling. These sandwich cookies are not only delicious but also bring a touch of nostalgia, making them a great addition to any dessert table or a sweet snack for any occasion.

## More recipes suggestions and combination

### **Chocolate Chip Oatmeal Cookies**

Swap out the carrot and spices for chocolate chips for a classic take on oatmeal cookies.

### **Maple Pecan Oatmeal Cookies**

Incorporate maple syrup and chopped pecans for a rich and nutty flavor combination.

### **Coconut Pineapple Oatmeal Cookies**

Add shredded coconut and dried pineapple for a tropical twist.

### **Banana Oatmeal Cream Pies**

Replace the carrot with mashed bananas for a fruity variation on oatmeal cream pies.

### **Spiced Pumpkin Oatmeal Cookies**

Use pumpkin puree and pumpkin spice for a fall-inspired cookie option.

### **Apple Cinnamon Oatmeal Cookies**

Add diced apples and a dash of cinnamon for a crunchy and sweet treat.

### **Peanut Butter Oatmeal Cookies**

Incorporate peanut butter into the dough for a nutty and satisfying flavor.



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