



Week # 7 4-H Bake a long- Oatmeal Cream Pies

Ingredients-Cookies

1/2 cup unsalted butter
1/2 cup shortening
3/4 cup brown sugar
1/2 cup granulated sugar
1 Tablespoon molasses or Dark Corn Syrup
1 teaspoon vanilla extract
2 large eggs
1 1/2 cups all-purpose flour
1 teaspoon salt

1 teaspoon baking soda
1 teaspoon cinnamon
1 1/2 cup quick oats

Ingredients Filling

1 Tablespoon hot water
1/4 teaspoon salt
1 - 7 ounce jar marshmallow cream
1/2 cup shortening
1 1/2 cups powdered sugar
1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees.
2. Beat butter, shortening, and both sugars until creamy.
3. Add molasses/dark syrup, vanilla, and eggs and beat again.
4. Stir together flour, salt, baking soda, and cinnamon. Slowly add the dry ingredients to butter mixture until combined.
5. Stir in oats and drop by teaspoon or scoop on baking sheets. Make sure you space them out!
Bake for 10-12 minutes or until edges are lightly brown.
6. Let cool for a few minutes on the pan, then remove to a wire rack to cool completely.
7. Dissolve the salt in the hot water and set aside.
8. Beat the marshmallow cream, shortening, and vanilla until fluffy.
9. Slowly beat in the powdered sugar until combined. Add the salt water and mix well.
10. Put frosting in plastic storage bag and clip the end off
11. Pipe your desired amount of frosting onto one cookie, and top with a second cookie

