



Cranberry-Walnut Oatmeal Cream Pies

with Maple Glaze



3h



2 Servings

These hand-held oatmeal cream pies are little delights packed with sweet nostalgia. The base of the sandwiches are tender oatmeal-cranberry cookies with toasted walnuts—buttery and sweet, only made better by a decadent cream cheese filling. A drizzle of maple syrup glaze on top adds an extra layer of flavor. Impressive looking and tasty, there's no need for stale supermarket versions anymore! (2p serves 17; 4p serves 20)

What we send

- 2 (1 oz) walnuts ³
- 5 oz granulated sugar
- 5 oz dark brown sugar
- 2 (5 oz) all-purpose flour ⁴
- ¼ oz baking soda
- 2 (3 oz) oats
- 2 (1 oz) dried cranberries
- 4 (1 oz) cream cheese ¹
- 2 (2½ oz) confectioners' sugar
- 1 oz maple syrup

What you need

- 13 Tbsp butter, softened ¹
- 1 large egg ²
- vanilla extract
- kosher salt

Tools

- 2 rimmed baking sheets
- parchment paper
- hand-held electric mixer

Cooking tip

After adding dry ingredients to cookie dough in step 3, if it's too soft to roll into balls, chill for 5-10 minutes to firm slightly. This will make the dough easier (and less sticky!) to work with.

Allergens

Milk (1), Egg (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 260kcal, Fat 14g, Carbs 32g, Protein 3g



1. Prep ingredients

Preheat oven to 350°F with racks in the upper and lower third.

Place **walnuts** on a rimmed baking sheet and transfer to bottom oven rack. Bake until lightly browned and toasted, 6-8 minutes. Let walnuts cool slightly, then coarsely chop.

Line 2 rimmed baking sheets with parchment paper.



4. Bake cookies

Divide **cookies** between prepared baking sheets, about 2-inches apart. Transfer cookies to upper and lower oven racks and bake until edges start to brown and center is still slightly pale, 18-20 minutes (dough will look slightly underdone but will firm as it cools). Set cookies aside to cool completely.



2. Cream butter & sugar

In a large bowl, combine **8 tablespoons softened butter** and **½ cup each of granulated sugar and brown sugar**. Use an electric hand mixer to beat on low until incorporated and butter is pale and fluffy, about 2 minutes. Add **1 large egg** and **1 teaspoon vanilla extract**; beat to combine.



5. Make frosting & glaze

In a medium bowl, use hand mixer to beat **all of the cream cheese** and **5 tablespoons softened butter**. Add **⅔ cup confectioners' sugar** and **½ teaspoon vanilla**; beat until smooth.

In a small bowl, stir to combine **maple syrup, remaining confectioners' sugar,** and **1 teaspoon water**. Set **maple glaze** aside until cream pies are assembled.



3. Add dry ingredients

To bowl with **sugar and butter**, add **¾ cup flour** and **½ teaspoon each of baking soda and salt**. Beat until combined. Stir in **oats, cranberries,** and **toasted walnuts**.

Form **dough** into 34 balls, about 1 tablespoon each. Transfer to freezer and chill for 15 minutes.



6. Sandwich & serve

Arrange **cookies**, bottom side up, on a work surface. Evenly divide **frosting** among half of the cookies, then cover with remaining cookies and gently twist to flatten, making sandwiches. Drizzle tops with **maple glaze**. Eat right away or if you prefer a firmer cream pie, transfer to the fridge for at least 2 hours to allow filling to set up slightly. Enjoy!