



## 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 <sup>15</sup>
- 5 oz granulated sugar
- 5 oz dark brown sugar
- 10 oz all-purpose flour <sup>1</sup>
- ¼ oz baking soda
- 2 (3 oz) oats
- 2 oz dried cranberries
- 4 (1 oz) cream cheese <sup>7</sup>
- 5 oz confectioners' sugar
- 1 oz maple syrup

## What you need

- 13 Tbsp butter, softened <sup>7</sup>
- 1 large egg <sup>3</sup>
- 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

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). 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!