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BAKING & DESSERTS The Daily

The Daily's oatmeal cream pies

By Sarra Sedghi · Rough Draft Atlanta, 12/10/2025

Ingredients

COOKIE

- [ ] 3/4 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 2/3 cup dark brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1.5 Tbsp vanilla
- [ ] 1 1/3 cups all-purpose flour
- [ ] 3/4 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp cinnamon
- [ ] 2 1/4 cups rolled oats

FILLING

- [ ] 1 1/4 cups unsalted butter, softened
- [ ] 1/4 cup cream cheese, room temperature
- [ ] 1 1/2 cups powdered sugar
- [ ] 1 1/2 tsp vanilla paste

Directions

MIX THE BATTER

1. Using the mixing bowl of a stand mixer, with the paddle attachment, cream butter and sugars until light and fluffy.
2. Add eggs one at a time, then vanilla, and continue mixing. Scrape the side of the bowl well.
3. Add all dry cookie ingredients except oats.
4. Mix on speed 2 for 3 to 4 minutes, then lower speed to 1, and incorporate oats.
5. Make sure that there are no butter pockets at the bottom of the bowl — if so, mix by hand to get everything incorporated.
6. Using a tablespoon-sized cookie scoop, scoop the dough onto parchment-lined sheet pans, about 6 to 8 per pan.
7. Chill for at least 20 minutes. (See tips for freezing instructions)

BAKE THE COOKIES

1. Preheat the oven to 375 Fahrenheit.

- [ ] 1/4 tsp salt
- [ ] 1/4 cup candied ginger pieces (optional)
- [ ] Note: if your powdered sugar seems lumpy or chunky, sift before adding.

2. Place cookies in the middle of the rack in the middle of the oven. Bake for 4 minutes, then rotate pans, giving them a gentle tap on the counter to help the cookies spread out a little if needed.
3. Bake for an additional 4 to 5 minutes, or until the edges are just turning golden brown.
4. Let cool completely before filling.

MAKE THE FILLING

1. Using a stand mixer fitted with the paddle attachment, cream butter and cream cheese on high until almost completely white, fluffy, and smooth.
2. Add in vanilla and salt. Turn the mixer down to low and slowly add powdered sugar.
3. Once all sugar is in, and you can't see individual granules, turn the mixer back up to medium-high and mix until white, light and smooth.
4. If using the candied ginger pieces, they would be folded in at this point.

FILL THE COOKIES

1. Pair up your cookies, then flip one of each over.
2. Using a piping bag with an open tip, pipe a generous amount of filling into the center of the cookies that are flipped over.
3. Top with the remaining cookies, pressing down gently to push the filling to the edges of the cookie sandwich.
4. These cookies can be stored at room temperature for up to one day, or covered in the refrigerator for up to five days. If refrigerating, let come up to room temperature before serving.

> Note: Keep an eye on the filling while mixing, as it can go from light and fluffy to soupy quite quickly. If that happens, remove filling from mixer and chill in a covered bowl until solid. If you are not using the filling that day, it can be made ahead of time and stored in your refrigerator covered for up to one week, or up to two months in the freezer. Let the filling come up to room temperature before rewhipping prior to piping into cookies.

The story

This week, we're sharing The Daily's recipe for its oatmeal cream pies with an added holiday twist.

"This is my recipe for oatmeal cream pies. I loved Little Debbie Oatmeal Creme Pies as a kid," said Natalie Howells, The Daily's pastry chef and bakery manager.

"It was always a treat when we could get them at the store. As I grew up, I thoughtthat there had to be a way to recreate that great combo without all the extra [preservatives]," she explained of her recipe inspiration.

In addition to an entirely pronounceable ingredient list, Howells' take on oatmeal cream pies includes cream cheese and ginger in the filling for a taste that's balanced and sophisticated, yet nostalgic.

It's especially important that the dairy products in this recipe are mixed in at room temperature. Otherwise, the texture of the cookies will be completely off.

"Butter should be barely soft, not melty. It should not look shiny or oily," Howells said. "For the eggs, I typically pull them

out 20 to 30 minutes prior to mixing. You can also crack them and have them in a bowl to help warm up quicker."

If the mixed batter or filling are refrigerated or frozen, those will need to come to room temperature before proceeding.

Family Meal by Rough Draft

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