Homemade Sourdough Oatmeal Cream Pies

Prep: 15 minutes • Cook: 10 minutes

Chewy, caramel-sweet oatmeal cookies made with sourdough discard are sandwiched around a fluffy vanilla buttercream-cream cheese filling. Nostalgic and decadent, they balance warm spice and tangy depth with a soft, tender bite.

Ingredients

- 1 cup unsalted butter (softened)
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla
- 1/2 cup sourdough discard
- 3 cups oats
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1/2 cup butter (room temperature)
- 8 ounces cream cheese (room temperature)
- 2 teaspoons vanilla
- 1/4 teaspoon salt
- 4 cups powdered sugar

Instructions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.

2. In a stand mixer, cream softened butter, brown sugar, and granulated sugar with the paddle attachment, scraping the bowl as needed.

3. Add eggs one at a time, then mix in vanilla and sourdough discard until well combined.

4. In a separate bowl, whisk together oats, all-purpose flour, baking soda, baking powder, cinnamon, and salt.

5. Add dry ingredients to the wet mixture in about 3 additions, mixing just until combined after each. Do not overmix.

6. Scoop about 36 dough mounds onto prepared sheets, spacing about 2 inches apart.

7. Bake 10 minutes, until edges are golden and centers appear slightly underdone. Cool on the tray 2 minutes, then

transfer to a rack to cool completely.

8. Make the frosting: In a clean mixer bowl, beat room-temperature butter and cream cheese with the whisk attachment until smooth and creamy.

9. Add vanilla and salt. With mixer on low, gradually add powdered sugar; then whip on medium-high until light and fluffy.

10. Assemble: Pipe or spread frosting onto the flat side of one cooled cookie; top with a second cookie to form a sandwich. Repeat with remaining cookies and serve.

Tags: Dessert, Sourdough, Cookies, Oatmeal, Sandwich Cookie, Comfort Food