



# Vegan Oatmeal Cream Pies

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## Ingredients

### For the Oatmeal Cookies:

- 1 cup vegan butter (softened)
- 1 cup brown sugar (packed)
- ¼ cup organic cane sugar
- ¼ cup unsweetened applesauce (egg replacer)
- 1 tbsp ground flaxseed + 3 tbsp water (flax egg)
- 1 tsp vanilla extract
- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- ½ tsp salt
- 2 cups rolled oats

### For the Cream Filling:

- ½ cup vegan butter (softened)
- ½ cup vegetable shortening (gives it that authentic fluffy texture, but can sub all butter)
- 2 cups powdered sugar (sifted)
- 1 tsp vanilla extract
- 1–2 tbsp non-dairy milk (to adjust consistency)

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## Instructions

### 1. Make the Cookies

1. Preheat oven to **350°F (175°C)**. Line baking sheets with parchment paper.
2. In a small bowl, mix **flaxseed + water** and let thicken (5 minutes).
3. In a large bowl, beat **vegan butter, brown sugar, and cane sugar** until creamy.
4. Add **applesauce, flax egg, and vanilla**, and mix well.

5. In another bowl, whisk together **flour, baking soda, cinnamon, and salt**.
6. Add dry ingredients to wet and mix until just combined. Stir in **rolled oats**.
7. Scoop dough (about 2 tbsp per cookie) onto baking sheets, spacing well apart.
8. Bake **10–12 minutes**, until lightly golden but still soft in the center.
9. Let cool completely — they'll firm up as they cool.

## 2. Make the Cream Filling

1. Beat **vegan butter + shortening** until fluffy.
2. Add powdered sugar gradually.
3. Mix in vanilla and non-dairy milk until smooth and spreadable.

## 3. Assemble the Pies

1. Flip half the cookies upside down.
2. Pipe or spread cream filling onto each bottom.
3. Sandwich with another cookie and press gently.

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## Tips & Variations

- 🍫 Add mini vegan chocolate chips to the filling for a twist.
- 🌿 Use gluten-free oats + GF flour blend to make them gluten-free.
- 🥥 For a naturally sweet version, try a coconut cream + maple syrup filling instead of buttercream.