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Maple Oatmeal Cream Pies

4-H Camp Whitewood

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Ingredients:

1 1/2 cup rolled oats	1/4 tsp. nutmeg
1 cup flour	1/4 tsp. salt
3/4 tsp. baking powder	1/2 cup butter, room temp.
1/2 tsp. baking soda	1/2 cup maple sugar
1/2 tsp. cinnamon	1/2 cup packed brown sugar
1/4 tsp. ground ginger	1 egg

Maple Cream:

8 oz. cream cheese, room temp.
1/3 cup confectioners sugar
Maple syrup to frosting consistency

Directions:

~Preheat oven to 350°F.

~Toast oats in baking sheet, shaking intermittently to prevent burning, until lightly browned (about 10 minutes). Cool.

~In medium bowl, whisk together flour, baking powder, soda, cinnamon, ginger, nutmeg and salt.

~In large bowl, beat butter and sugars until fluffy. Beat in egg. Add flour mixture, stirring until just combined. Stir in oats.

~Drop 24 1" balls onto cookie sheets, 2" apart. Bake until lightly browned on edge and set, 12 minutes. Cool 5 minutes on sheets, completely on racks. Frost with maple cream and sandwich.