



# oatmeal marshmallow moon pies

You're going to be over-the-moon about these Oatmeal Cookie and Marshmallow Moon Pies. Super easy (yet impressive) to make, these delicious Moon Pies have creamy, finger-licking marshmallow filling sandwiched between two chewy oatmeal cookies.

MAKES: 15 MOON PIES



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## ingredients

### Oatmeal Cookies

- 1 cup butter, room temperature
- 1 cup brown sugar
- ½ cup sugar
- 2 eggs
- 1 tbsp molasses
- 1 tsp vanilla extract
- 2½ cups old-fashioned oats
- 1½ cups flour
- 1 tsp ground cinnamon
- 1 tsp baking soda
- ½ tsp kosher salt

### Marshmallow Cream Filling

- 2½ cups icing sugar
- ½ cup butter, room temperature
- 1 (7-1/2 oz) jar marshmallow fluff
- 3 tbsp whole milk
- 1 tsp vanilla extract

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## directions

1. For the oatmeal cookies, preheat oven to 350°F. Line a baking sheet with parchment paper. Using an electric mixer, cream together butter, brown sugar and sugar on medium speed until light and fluffy. Beat in eggs one at a time until well combined. Add molasses and vanilla extract. On low speed, add oats, flour, cinnamon, baking soda and salt, mixing just until flour disappears. Scoop 2 tablespoons of cookie dough and place 2 inches apart on the prepared baking sheet. Bake for 10-11 minutes, until the edges are golden. Cool completely before filling.
2. For the marshmallow filling, using an electric mixer combine icing sugar, butter, marshmallow fluff, milk and vanilla extract on medium speed, until desired spreading consistency.
3. To assemble moon pies, turn 15 cookies over, bottom sides up. Spread each with a large spoonful of marshmallow filling. Top with remaining 15 cookies and gently squeeze. Cookies can be refrigerated until ready to serve to firm up filling.

*"Yeah we all shine on, like the moon,  
and the stars, and the sun."*

— JOHN LENNON

