

Spiced Oatmeal Sandwich Cookies

Poetry & Pies

prep time: 25-30 minutes (includes making buttercream)

bake time: 10-12 minutes

total time: 42 minutes (plus 10 minutes to 72 hours of chilling time)

yields: 18-24



Ingredients

- 1 cup (227g) unsalted European style butter*
- 2 cups (272g) all-purpose flour**, spooned then leveled (see note)
- 1 tablespoon (6g) [ground cinnamon](#)
- 1 teaspoon (5g) baking soda
- 1 teaspoon (6g) sea salt (reduce to $\frac{1}{8}$ teaspoon if using salted butter)
- 1 $\frac{1}{3}$ cup (266g) brown sugar, packed
- $\frac{1}{3}$ cup (67g) granulated sugar
- 2 eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2 cups (about 210g) old-fashioned rolled oats
- half a batch of [cinnamon buttercream](#)

Instructions

1. First, brown the butter in a medium saucepan (deeper than you'd think you need) over medium heat, stirring occasionally, until golden brown and nutty in flavor. It will bubble and fizz for a bit then start to brown underneath all of the foam, so stir in order to see to the bottom.
2. Add browned butter to the bowl of your stand mixer (or large mixing bowl). Let cool until semi-soft, about the consistency of softened butter. It'll be a little looser and shinier than softened butter. This will take at least an hour or so on the counter or about 30-60 minutes in the fridge. Either way, stir occasionally to help speed up the cooling process. You can also do this ahead of time and

refrigerate it until ready to use, letting it soften on the counter about 30 minutes.

3. Next, whisk together your flour, baking soda, cinnamon, and salt. Set aside.
4. In the bowl of your stand mixer fitted with the paddle attachment (or a large bowl, using a hand whisk), beat the browned butter on high until smooth, about 30 seconds.
5. Add the sugars and beat on high for at least 3 minutes, until it gets lighter and fluffier and the sugar starts to dissolve. Scrape the bowl as needed, at least once during this 3 minutes.
6. Add the eggs, one at a time, and beat on medium until well blended, about 30 seconds. Add the vanilla and beat on medium until blended.
7. Add the flour mixture and beat on low until nearly combined. Don't worry if there are some streaks of flour, as the next step takes care of that.
8. Using a sturdy spatula or wooden spoon, stir in the oats.
9. Now chill! Ideally chill for around 48 hours. If unable to do so, shape your cookies and freeze them for 10 minutes before baking.
10. Once the dough is chilled, preheat oven to 350 and line a [cookie sheet](#) (or sheets) with [parchment](#) (or use a [silicone mat](#) to help reduce your carbon footprint!). Use a spoon or [cookie scoop](#) to scoop about 1 ½ tablespoons. Form it into a ball then flatten slightly. (I recommend baking a test cookie to know how flat to make them—elevation and individual ovens can greatly impact how much these spread during baking).
11. Bake for 10-12 minutes, until the tops of the cookies are no longer shiny and the edges begin to brown.
12. Let cool on the pan about 10 minutes then remove to a [wire rack](#) to cool completely.

13. While the cookies cool, make the buttercream. You can optionally make a full batch and save half of it. Place buttercream in a [piping bag](#) or plastic bag, snipping off a small bit of the corner.

14. Pair up cooled cookies by size. Place one cookie of the pair upside down and pipe a layer of frosting no thicker than the cookie itself. Top with the other cookie.

Enjoy!

Store leftovers in an airtight container on the counter.

**European butter is best! It has less water and makes a better cookie, in my opinion.*

***Be sure to spoon then level the flour into your measuring cup OR weigh it to prevent packing it in and ending up with too much.*