

BAKING WITH ALESSIA AKA THE MERINGUE MAMMA

OATMEAL RAISIN SANDWICH COOKIES

Ingredients:

Cookies:

- 1 cup/225g unsalted butter, at room temperature
- 1 cup/220g granulated sugar
- ½ cup/100g packed dark brown sugar
- 2 large eggs, at room temperature
- 1 tsp/5ml pure vanilla extract
- 1 ¼ cups/180g all purpose flour or 1to1 gluten free flour
- 2 Tbsp/15g cornstarch
- ½ tsp/2g baking soda
- ½ tsp/2g ground cinnamon
- ½ tsp/2g ground ginger
- ¼ tsp/1g allspice
- ¼ tsp/1g salt
- 2 ¼ cups/225g regular rolled oats (not instant)
- 1 cup/150g raisins

Filling:

- ¾ cup/190g smooth peanut butter (or nut free spread)
- ¼ cup/60g unsalted butter, at room temperature
- ½ cup/65g icing sugar, sifted

Baking Instructions Cookies:

1. Pre heat the oven to 375F or 190C.
2. Line two baking sheets with parchment paper
3. For the cookies cream the butter, granulated sugar and brown sugar together by hand until smooth and light. Add the egg one at a time, beating well after each addition. Stir in the vanilla.
4. In a separate bowl stir flour, cornstarch, baking soda, cinnamon, ginger, allspice, and salt. Add this to the butter mixture and stir to blend. Stir in the oats and then add the raisins.
5. Use a table spoon or ice cream scoop to drop tablespoons full onto your baking sheet. Leave at least 2 inches between cookies.
6. Bake the cookies for 10 minutes, take them out, allow them to cool on the baking tray on a cooling rack.

Baking Instructions Filling:

1. Beat the peanut butter or nut free butter, butter and icing sugar until smooth.
2. Spread a layer of the filling onto one cookie, then put the top cookie on the filling.

Cooking Utensils Needed:

1. Measuring cups
2. Measuring spoons
3. Hand or stand mixer
4. 3 mixing bowls
5. Sieve
6. Mixing spoon
7. Spatula
8. 2 baking trays
9. 2 sheets of parchment paper
10. Ice cream scoop or tablespoon