



Little Shelley's Oatmeal Cookies

A Healthier Homemade Version of an Oatmeal Sandwich Cookie

Adapted from the New York Times Cooking/Melissa Clark.

Cooking & Financial Tips

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| <ol style="list-style-type: none">1. Treat yourself occasionally, or you will binge.2. Take processed foods you like and reinvent them with healthier ingredients - you won't sacrifice flavor!3. Only cook with ingredients you can pronounce and understand.4. Don't be fooled by useless claims (e.g. saying fruits and vegetables are gluten free). | <ol style="list-style-type: none">1. Treat yourself or you will spend too much in a binge!2. Take old, destructive financial habits and reinvent your financial story with more efficient/effective choices as your life changes.3. Don't work with any financial advisor who does not speak in plain terms and instead uses fancy jargon.4. Don't be fooled by financial information with slick ads. |
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Ingredients

For the Cookies

- 3/4 cup shredded sweetened coconut flakes
- 1 cup unsalted butter, softened
- 1-3/4 cups packed dark brown sugar (1 3/4 cups)
- 2 Tablespoons honey
- 2 large eggs, at room temperature
- 1 Tablespoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1 teaspoon fine sea salt
- 1 teaspoon baking powder
- 4 teaspoons ground cinnamon
- 3 cups rolled oats
- 1 cup raisins (or 1/2 cup dates, pitted and chopped)
- 5 Tablespoons granulated sugar

For the Filling

- 6 ounces cream cheese, softened
- 6 tablespoons mascarpone
- 3 Tablespoons confectioner's sugar
- 1-1/2 teaspoons vanilla extract

Preparation

Heat oven to 350 degrees. Spread coconut flakes on a rimmed baking sheet. Toast, stirring occasionally, until lightly colored and fragrant, 7 to 10 minutes. Cool. Raise oven temperature to 375 degrees.

In the bowl of a mixer fitted with the paddle attachment, cream the butter until light. Beat in brown sugar and honey, then beat until very fluffy, about 5 minutes. Beat in eggs, one at a time. Beat in vanilla.

In another large bowl, whisk together flour, salt, baking powder and 1 teaspoon (2 grams) cinnamon. With the mixer set on low, beat flour mixture into butter mixture until combined. Beat in oats, dates and toasted coconut.

Line three baking sheets with parchment paper. In a small bowl, stir together granulated sugar and remaining 3 teaspoons (6 grams) cinnamon. Roll heaping tablespoonsful of dough into balls, then roll balls in cinnamon sugar; transfer to baking sheet, leaving about 1 1/2 inches of space between dough balls. Bake until cookies are golden brown, about 15 minutes. Let cool in the pan for 2 minutes, then transfer to a wire rack to cool completely.

Make the filling: Using the electric mixer fitted with the paddle attachment, beat cream cheese until smooth. Beat in mascarpone, confectioner's sugar and vanilla. Scrape down sides of bowl. Sandwich about 1 tablespoon of filling between two cookies; repeat with the remaining filling and cookies.

