

Maple Bacon Oatmeal Creme Pies

Source: Shade Montague (www.madebyshade.com)

Servings: 16 (8 sandwiches) **Prep Time:** 1 hour 35 minutes **Cook Time:** 12 to 15 minutes

EQUIPMENT:

- Saucepans
- Hand-mixer / Stand-mixer
- Piping bags
- Star piping tip

INGREDIENTS:

Maple Espresso Jam:

- $\frac{3}{4}$ cups heavy whipping cream
- $\frac{1}{4}$ cup maple sugar
- 1 $\frac{1}{2}$ tbsp instant espresso powder
- $\frac{1}{4}$ cup + 2 tbsp water, hot

Bacon Oatmeal Cookies:

- 1 cup butter, room temp
- 1 cup brown sugar
- $\frac{1}{2}$ cup sugar
- 1 tbsp molasses
- 2 eggs
- 1 $\frac{1}{4}$ tsp vanilla
- 1 cup flour
- 1 $\frac{1}{2}$ cup oats
- 1 tsp baking powder
- $\frac{1}{4}$ tsp baking soda
- $\frac{3}{4}$ tsp cinnamon
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ lb cooked bacon, diced

INSTRUCTIONS:

Maple Espresso Jam (35 minutes)

In a small bowl, whisk the espresso powder and hot water until smooth. Set aside.

In a medium saucepan, combine the heavy whipping cream and maple sugar and whisk to combine.

Bring to a boil, whisking frequently, then add the coffee mixture.

Cook over low heat for 25 to 30 minutes, or until mixture thickens and coats the back of a spoon.

Transfer to a heat-safe container, cover, and chill in the fridge until set.

Bacon Oatmeal Cookies (30 minutes + 12 to 15 minutes baking)

Preheat the oven to 375° F. Line baking sheets with parchment paper and set aside.

In a large bowl, with a stand-mixer or hand-mixer, cream together the butter, brown sugar, sugar, and molasses until light and fluffy.

Add the egg and vanilla and mix until well combined. Set aside.

In a small bowl, stir to combine the flour, oats, baking soda, cinnamon, and salt.

Salted Maple Creme Filling:

- 1 cup maple sugar
- 5 tbsp flour
- ½ tsp salt
- 1 cup whole milk
- 1 cup butter, room temp
- 1 tsp vanilla

Add the dry ingredients to the butter mixture and mix until just combined.

Add the bacon pieces and stir until evenly distributed.

Use a medium-sized cookie scoop to drop dough onto the prepared baking sheets, about 2 inches apart from each other.

Bake for 12 to 15 minutes, or until golden brown.

Let sit on the cookie sheets for a few minutes before transferring to wire racks to cool completely.

Salted Maple Creme Filling (30 minutes)

In a medium saucepan, whisk to combine the maple sugar, flour, and salt.

Toast over medium heat for about 2 minutes. Careful not to burn the flour.

Slowly whisk in the milk, until fully incorporated and smooth.

Cook over medium-low heat, whisking constantly, until mixture boils and thickens, about 8 minutes.

Transfer the milk mixture into a heat-safe bowl and cover with plastic wrap directly touching the surface. Set aside to cool to room temperature before using.

In a large bowl, with a stand-mixer or hand-mixer, cream the butter until pale and fluffy.

Gradually add the cooled milk mixture, about 2 tablespoons at a time, beating well after each addition, until light and fluffy.

Add the vanilla and mix in to incorporate.

Immediately transfer to a piping bag with a star tip.

Pipe a thick ring of frosting onto half of the oatmeal cookies.

Fill the center with some maple espresso jam.

Sandwich with the remaining cookies.

Serve immediately. Leftovers may be stored, covered at room temperature, for up to a week.

Enjoy!