Homemade Sourdough Oatmeal Cream Pies

By Lisa Bass on Jul 29, 2025

★★★★★ (No reviews)

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At a classic time with a sourdough spin, these **sourdough oatmeal cream pies** are decadent. Fluffy vanilla buttercream is sandwiched between golden, chewy oatmeal cookies for the perfect nostalgia-meets-gourmet treat.

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Homemade oatmeal cream pies are simply **dreamy**. Filled with **vanilla-scented, chewy cookies** and light, **fluffy vanilla buttercream**, these classic favorites for surpassess the boxed treats we knew as kids. I'm not going to say that creme pies didn't provide delicious childhood memories, they often did but it's for reason everything to enjoy the fruits of our labor **without a host of artificial ingredients**.

Much like these homemade oatmeal pies or these homemade cake pies, **sweetness, real food, better-for-you treats** made right at home. And we know our sourdough bread fans love this, and these pecan, sourdough, italian cookies, delicious sourdough pie crust, savory sourdough glazed crackers, or even creme cream scones.

Why You'll Love This Recipe

Delicious and fun – There's something nostalgic about the iconic flavors of oatmeal cookies paired with a sweet vanilla frosting, and adding sourdough adds notes for a sticky-chewy.

Simple to make – The recipe isn't long or arduous but can be made rather quickly. Prep and bake the cookies, make the frosting while the cookies cool, then assemble.

Crowd-pleasing dessert – Everyone loves a good cookie sandwich, particularly an oatmeal cream pie. This crowd favorite yields 18 servings, and the recipe doubles easily!

Ingredients

Butter – I use unsalted to better control the salt content in the recipe.

Brown sugar – Either light or dark brown sugar works well, and adding some flavor and moisture to the recipe.

Sourdough starter – Discard provides a deeper tang flavor, but as well as moist, soft, cookies. Active sourdough will work, also, but will have less sourdough flavor.

Oats – You can use old-fashioned or quick-cooking oats, but I prefer the latter. I pulse the old-fashioned oats in a blender a bit before baking, to get a softer for a finer texture in the cookies.

Cinnamon – Some cinnamon adds delightful warmth to the cookies.

A full ingredient list with exact amounts can be found in the recipe card below.

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Tools You May Need

Stand mixer or very strong hand and electric mixer

How to Make Sourdough Oatmeal Cream Pies

Step 1. After preheating the oven to 350 degrees Fahrenheit, add the softened butter, brown sugar, and granulated sugar to your stand mixer. Cream with the paddle attachment, scraping down the sides occasionally.

Step 2. Add in eggs one at a time, followed by vanilla and sourdough discard. Mix well.

Step 3. In a separate bowl, mix oats, flour, baking soda, baking powder, cinnamon, and salt. Add the dry ingredients to the wet ingredients about 1/3 at a time, mixing after each addition. Don't overmix.

Step 4. Prepare parchment paper-lined baking sheets, then scoop approximately 36 cookies onto the trays spaced about 2" apart. Bake for 10 minutes. The edges will turn golden brown, but the middle will still look a bit underdone.

Step 5. After removing from the oven, leave the cookies on the trays for two minutes minutes before transferring to a cooling rack.

Step 6. While the cookies cool, prepare the frosting. Give your stand mixer bowl a quick wash, then add the room temperature butter and cream cheese. Cream with the whisk attachment.

Step 7. Add vanilla and salt, then slowly add powdered sugar with the mixer on low speed. Once all the sugar is added, whip at medium-high speed until fluffy.

Tips

- While chilling the dough is not necessary, it does make handling the dough easier. Using a cookie scoop also helps with more consistent sizes and shapes.
- To keep fermant the cookie dough, store it in an airtight container in the refrigerator for 12 hours or up to three days.
- If you prefer a cream cheese filling, swap out the butter-based frosting for this vanilla cream cheese frosting!

Recipe FAQs

How should oatmeal cream pies be stored?

Cookies can be stored in an airtight container at room temperature for a maximum of six days, then in the refrigerated beyond that.

For longer-term storage, pop them into freezer-safe bags and keep them in the freezer. Thaw at room temperature.

Do you prefer a soft cookie?

Can this recipe be made gluten free?
Yes, see the Notes section.

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If you try this recipe and love it, I would love if you leave a review and share a photo of your finished recipe on Instagram @farmhousetoboone.

Homemade Sourdough Oatmeal Cream Pies

★★★★★ 5 from votes.
9 inches

A classic cream with a sourdough spin. These **sourdough oatmeal cream pies** are decadent. Puffy vanilla buttercream is sandwiched between golden, chewy oatmeal cookies for the perfect nostalgic dessert.

PREP:	COOK:
15 minutes	20 minutes

SERVINGS: 30 sandwiches

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Equipment

- 1 saucepan, or large mixing bowl, hand mixer

Ingredients

COOKIES

- 1 cup unsalted butter, softened
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1/2 teaspoon vanilla
- 1/2 teaspoon ground cinnamon
- 3 cups oats
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 teaspoons cinnamon
- 1 teaspoon salt

FILLING

- 1/2 cup butter, room temperature
- 8 ounces cream cheese, room temperature
- 2 teaspoons vanilla
- 1/4 teaspoon salt
- 8 cups powdered sugar
- 1/4 cup milk

COOK MODE Prevent your screen from going dark

Instructions

1. After preheating the oven to 350 degrees Fahrenheit, add the softened butter, brown sugar, and granulated sugar to your mixing bowl. Cream with the paddle attachment, scraping down the sides of the bowl as needed.
2. Add in eggs one at a time, followed by vanilla and sourdough discard. Mix until fully combined.
3. In a separate bowl, mix oats, flour, baking soda, baking powder, cinnamon, and salt. Add the dry ingredients to the wet ingredients about 1/3 at a time, mixing until fully combined.
4. Bake the cookies until, prepare the frosting. Give your stand mixer bowl a quick wash, then add the room temperature butter and cream cheese. Cream with the whisk attachment.
5. Add powdered sugar, salt, and milk. Add powdered sugar with the mixer on low speed, then turn up the speed to medium-high speed until fluffy.
6. Pipe the frosting into a gallon size ziploc bag, or small offset spatula to spread the frosting onto the flat, bottom side of a fully cooled cookie. Place another cookie on top of the frosting, making sure to spread out the rest of the cookies into cream pies.

Notes

- Please double check amount when doubling the ingredients listed in the recipe card.
- If you are looking for gram measurements, toggle to the "metric" option in the recipe card.
- While chilling the dough is not necessary, it does make scooping the dough easier. Keep the cookie dough recipe with more consistent sizes and shapes.
- If you prefer a cream cheese filling, swap out the butter cream frosting for this vanilla cream cheese frosting!

Nutrition

Serving: 1 sandwich | **Calories:** 418 kcal | **Carbohydrates:** 63.4g | **Protein:** 3.1g | **Fat:** 17.8g | **Saturated Fat:** 11g | **Polyunsaturated Fat:** 1g | **Monounsaturated Fat:** 4.6g | **Trans Fat:** 0.1g | **Cholesterol:** 61mg | **Sodium:** 207.1mg | **Potassium:** 101.1mg | **Fiber:** 2.1g | **Sugar:** 49.1g | **Vitamin A:** 689.1IU | **Vitamin C:** 0.1mg | **Calcium:** 64.1mg | **Iron:** 1.1mg

Nutrition information is automatically calculated, so should be considered an approximation.

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9 Comments

Nikki Q. Reply
August 2, 2022 at 8:00 pm

I made these tonight and they are delicious! I didn't have enough cream cheese, so I halved the recipe for frosting and had enough left to serve for cookies or ice cream! Thanks for the recipe!

Courtney Reply
August 1, 2022 at 8:00 pm

I cannot wait to try these! Will there be any leftover frosting or does this recipe use all of it? Thanks!

Hayley Reply
August 1, 2022 at 8:00 pm

These were easy to make, and soft and delicious! Could these be frozen?

Anonymous Reply
July 31, 2022 at 8:00 pm

Sourdough discard? Where do I get this?

Lisa Bass Reply
July 31, 2022 at 8:00 pm

Here's a post about sourdough discard. You can use it in place of your sourdough starter.

Christy Reply
July 31, 2022 at 8:00 pm

These turned out great! Pressing down the dough before helped the cookies spread out. Thanks for the great recipe!

Jill Reply
July 31, 2022 at 8:00 pm

Is there a conversion to use fresh milled flour? Or what kind would you suggest? These look amazing! Thank you!

Lisa Bass Reply
July 31, 2022 at 8:00 pm

It can be a 1:1 swap if using a hard red or white wheat. If using soft white wheat, add 1/4 cup more flour per cup of flour in the recipe. If using spelt, count one cup to 150 grams of flour when measuring.

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SOURDOUGH SANDWICH BREAD

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