

Oatmeal Chocolate Chip Sandwiches w/ Salted Caramel Cream

For the Cookies:

Adapted from [My Kitchen Addiction](#)

- 1 cup unsalted butter at room temperature
- 1/2 cup white sugar
- 1/2 cup dark brown sugar
- 1 egg
- 1/4 cup light corn syrup
- 1 1/2 teaspoon vanilla extract
- 3 cups old fashioned rolled oats
- 1 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon table salt
- 1 package high quality semi-sweet chocolate chips
- 1/2 cup Vanilla sugar (or raw sugar works too)

Caramel Buttercream:

Adapted from [Chow](#)

- 1/2 cup granulated sugar
- 4 tablespoons water
- 1/2 cup heavy cream
- 1 teaspoon vanilla extract
- 1 1/2 sticks butter, at room temperature
- 1/2 teaspoon fleur de sel or sea salt
- 1 cup powdered sugar

For the cookies:

In a large mixing bowl of an electric mixer with the paddle attachment, cream the butter and both sugars. Add egg and mix until well combined. Cream in the corn syrup and vanilla extract and blend until well incorporated.

In a separate medium bowl, combine the rest of the dry ingredients (Oats, flour, baking soda and salt) with a whisk. Add to the butter mixture and beat until combined. Mix in chocolate chips. Refrigerate dough until firm (at least 30 min, I refrigerated overnight).

When ready to bake, preheat oven to 375 F and line 2 cookie sheets with parchment paper. Place the Vanilla sugar in a small bowl. Break off about 1 1/2 tbsp size pieces of the dough and roll into a ball. Roll in vanilla sugar then slightly flatten with the palm of your hand on the cookie sheet.

Bake for 8-10 minutes, until the edges of the cookies are just golden and puffed up (don't over bake or the cookies will not be as soft and chewy). Cool on the baking sheet for about 5 minutes and then transfer to a wire rack to cool completely.



Frosting Directions.

Combine water and sugar in medium saucepan. Bring to boil over medium-high heat. Cook leaving caramel undisturbed until caramel is a dark amber color. Remove from heat and immediately but slowly add in the cream while stirring with a wooden spoon until smooth (might take a while). Set aside and allow to cool completely.

In the bowl of an electric mixer, beat butter and salt on high speed until fluffy. Reduce speed to low and add in powdered sugar until well incorporated then turn to high and beat until light and fluffy. Slow mixer to low-medium speed and slowly drizzle ¾ of caramel sauce. Beat frosting on high speed until light and fluffy and thoroughly incorporated. Add additional powdered sugar if too runny.

To assemble:

Place all cookies bottom up and spoon or pipe the frosting onto one of the cookies. The frosting will be a little gooey so don't over do it. Place other cookie and make a sandwich out of it. Put cookies in the refrigerator until ready to eat. When ready to eat, set out 15 minutes prior to eating.

