

OATMEAL SANDWICH COOKIES

Ingredients

Otis Spunkmeyer Oatmeal Raisin Cookies
Buttercream frosting
Rainbow sprinkles
Mini chocolate chips
Chopped walnuts

Buttercream Frosting

3/4 c. (1 1/2 sticks) salted butter, softened
2 1/2 c. confectioners' sugar
1 tsp. pure vanilla extract
1 tsp. whole milk or half and half

Method

1. In a mixer fitted with the paddle attachment, beat butter until light and fluffy.
2. Slowly add in powdered sugar and beat until smooth.
3. Mix in vanilla extract and milk.
4. Add in more milk if you like a thinner frosting, however we made ours nice and thick to hold the cookies and toppings in place.

Assembly

1. Spread a generous amount of frosting onto half of your cookies. Top with the remaining halves and roll in desired toppings.
2. Refrigerate to firm up the frosting a bit or simply eat and enjoy!

Recipe by *Freutcake*

