

## RASPBERRY JAM OATMEAL COOKIE SANDWICHES

### INGREDIENTS

1 3/4 cup flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup butter or margarine, softened  
1 1/4 cups brown sugar, packed  
1/2 cup sugar  
2 eggs  
2 teaspoon vanilla  
1 1/2 cup quick oats  
1 cup seedless raspberry jam

### DIRECTIONS

Preheat oven to 375F. Prepare cookie sheets with silpat or parchment.

In a small bowl, combine the flour, baking soda and salt. Set aside. Using the paddle attachment of your stand mixer, cream together butter and sugars until light and fluffy. Add eggs and vanilla; mix well.

Slowly mix in the flour mixture, then stir in the oats by hand. Using a tablespoon of dough per cookie, roll into balls and place on cookie sheets, at least an inch and a half apart (they spread a lot). Bake for a total of 12-15 minutes,

rotating the cookie sheets mid-way, until cookies are golden brown. Cool on cookie sheets for 5-8 minutes before removing and letting cool completely on wire racks.

Spread a thin layer of jam on the bottom of one cookie and top with another. Repeat until all cookies are used.