

## Oatmeal Cream Pies (Makes 15 cream pies)

- 1/2 Cup Vegetable Shortening
- 1/2 Cup packed Brown Sugar
- 1/2 Cup Granulated sugar
- 1 egg
- 1/2 teaspoon Salt
- 1/2 teaspoon baking soda
- 5 Tablespoons Almond flour \*
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/4 teaspoon cloves
- 1/4 teaspoon allspice
- 1 1/2 cups Gluten free rolled oats

Cream together sugars and vegetable shortening. Add in the egg and beat again, just until incorporated.

Add in salt, baking soda, almond flour and spices and stir until fully combined. Then stir in the oats.

Drop by scant teaspoonfuls onto parchment lined baking sheet leaving room for them to spread. Bake at 325°F for 8-12 minutes. Keep an eye on them, they get overdone very quickly. When you take them out lift them off the pan (just lift the entire paper) and allow them to cool completely on a wire rack before filling.

\*If you do not have Almond flour, I have also ground some of the extra oats into a flour and used them in place.

