Oatmeal Cream Pies

 1½ cups all-purpose flour

 ½ teaspoon kosher salt

 ½ teaspoon baking powder

 ¼ teaspoon baking soda

 ¼ teaspoon ground cinnamon

 1 cup butter (at room temperature)

 ¾ cup brown sugar

 ½ cup granulated sugar

 1 tablespoon unsulfured molasses

 2 teaspoons vanilla extract

 2 eggs

 2 cups old-fashioned rolled oats

Filling

8 ounces cream cheese

6 Tablespoons powdered sugar

Combine flour, salt, baking powder, baking soda and cinnamon.

Cream together butter, brown sugar, sugar,  molasses and vanilla.

Beat in eggs, one at a time.

Add dry ingredients.

Stir in oatmeal.

Scoop 1/4 cupfuls of batter onto silpat lined baking sheets.

Bake 14 minutes at 350.  Let cool on pans completely.

Beat together cream cheese and powdered sugar for filling.

Spread or pipe filling onto the flat side of half of the cookies.

Top with a second cookie and serve.