



Pumpkin-Stuffed Oreos

INGREDIENTS: (makes about 20 cookies- but see note at end of recipe)

1 (15 oz) can of pumpkin
1 (14 oz) can of sweetened condensed milk
3 eggs
1 1/2 teaspoons of pumpkin spice seasoning
1/2 teaspoon salt
1 refrigerated pie crust
1-2 boxes of Oreo Thins in vanilla
1-2 bags of Wilton's Candy Melts in white

DIRECTIONS:

Preheat oven to 375F degrees

Place pumpkin, condensed milk, TWO eggs (save one), pumpkin spice, and salt into a medium mixing bowl and blend well using a whisk.

Pour into a baking dish (a pie plate works perfectly!)

Bake at 375 for 45-50 minutes- until a toothpick inserted into the center comes out clean.

Remove from oven, spoon into a clean mixing bowl and blend until fairly smooth (it's pumpkin, so it won't be creamy smooth- but without big lumps)

Freeze for 30 minutes- until chilled through.

While baking /freezing pumpkin, make pie crust toppers.

Unroll pie crust and use a small cookie cutter to cut shapes out. Place these on a parchment paper-covered cookie sheet.

Separate remaining egg and keep just the white. Use a brush to coat top of each pie piece with egg-white. (I added a bit of orange and green food coloring in separate bowls to give them a hint of color- but this is optional!)

Bake at 375F for 7-8 minutes. Keep an eye on them! Mine got a little too brown. I just popped these in while my pumpkin was still baking. Cool on counter.

Place 1/2 of Oreo Thins on a small cookie sheet.

Scoop cooled pumpkin on top of each and gently press second Oreo on top.

Freeze for at least 30 minutes (until pumpkin in the center is fairly hard)

Melt Candy Melts in a bowl the microwave in 30 second increments, stirring until smooth.

Set a pumpkin-stuffed Oreo into candy melts and spoon over the top and sides.

Remove using a fork. Tap against edge of bowl to drain excess away and gently slide onto parchment paper.

Before candy hardens, place a pie piece on top and sprinkle with a little pumpkin spice seasoning.

Allow candy to fully harden (a couple of hours).

Serve in a pie plate- or bag them up in cute cello bags with ribbon.

Enjoy!

Note: to make these easier to dip, get an extra box of Oreos and an extra bag of candy melts. Use less filling per cookie and they will be easier to coat in the white chocolate candy melts. See blog for photos.