

# Oatmeal Monster Fluff Stuffed Cookie

*Two soft cookies stuffed with a homemade fluff icing. Match made in heaven!*

- 1 cup crunchy peanut butter
- 1/2 cup softened butter (1 stick)
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 egg

- 2 teaspoons vanilla
- 1 1/2 cups quick oats
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 1/2 cups M&Ms

Preheat oven to 350°F.

Mix the peanut butter and butter until smooth. Add the sugar and beat mix until well combined. Add the egg and vanilla and mix until well combined.

Mix together the oats, flour, salt, soda, and cinnamon. Add to the wet ingredients and mix until combined. Stir in the M&Ms.

Bake 1/4 cup scoops on ungreased baking sheets for about 13-15 minutes or until they look done. Allow to cool before filling.

### **Fluff Filling –**

- 4 egg whites
- 1 cup granulated sugar
- 2 tablespoon light corn syrup
- 2 teaspoon vanilla extract

Bring a shallow pot of water to a boil. Place all the ingredients for the filling in a bowl that can rest in the boiling pot without its bottom touching the boiling water. Beat the ingredients until the bottom of the bowl is too hot to touch. About 2 to 3 minutes.

Remove the bowl and beat with the whisk attachment on your stand mixer for about 10 minutes or until fluffy and pretty stiff. You can also use a handheld mixer, but it will take longer.

Use filling to sandwich together the cookies.