

Momofuku Crack Pie



Ingredients

- 115g (8 tbs) butter at room temperature
- 75g (1/3 cup tightly packed) light brown sugar
- 40g (3 tbs) granulated sugar
- 1egg yolk
- 80g (1/2 cup) flour
- 120g (1 1/2 cups) old-fashioned rolled oats
- 0.5g (1/8 tsp) baking powder
- 0.25g (pinch) baking soda
- 2g (1/2 tsp) kosher salt
- Pam or other nonstick cooking spray (optional)

Info

- **Prep:** 30
- **Cook:** 40
- **Serves:** 2 10" pies / quarter sheet pan
- [Source](#)

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Rate

Directions

1. Heat the oven to 350°F.
2. Combine the butter and sugars in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high for 2 to 3 minutes, until fluffy and pale yellow in color. Scrape down the sides of the bowl with a spatula. On low speed, add the egg yolk and increase the speed to medium-high and beat for 1 to 2 minutes, until the sugar granules fully dissolve and the mixture is a pale white.
3. On low speed, add the flour, oats, baking powder, baking soda, and salt. Mix for a minute, until your dough comes together and any remnants of dry ingredients have been incorporated. The dough will be a slightly fluffy, fatty mixture in comparison to your average cookie dough. Scrape down the sides of the bowl.
4. Pam-spray a quarter sheet pan and line with parchment, or just line the pan with a silpat. Plop the cookie dough in the center of the pan and, with a spatula, spread it out until it is 1/4 inch thick. The dough won't end up covering the entire pan; this is ok.
5. Bake for 15 minutes, or until it resembles an oatmeal cookie-caramelized on top and puffed slightly but set firmly. Cool completely before using. Wrapped well in plastic, the oat cookie will keep fresh in the fridge for up to 1 week.

[butter](#), [brown sugar](#), [sugar](#), [eggs](#), [oats](#)

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