

Carrot Cake Cookies

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Prep: 30 minutes

Cook: 12 minutes

Total: 42 minutes

Servings: 32 Cookies

Ingredients

Cookies

1 cup (226 g) unsalted butter, softened

1 cup (200 g) light brown sugar, packed

½ cup (100 g) granulated sugar

2 large eggs, room temperature preferred

2 teaspoons pure vanilla extract

1 ¾ cup (215 g) all-purpose flour

1 teaspoon baking soda

2 teaspoons ground cinnamon

¼ teaspoon nutmeg

½ teaspoon salt

3 cups (295 g) old-fashioned oats

1 cup (120 g) grated/shredded carrots

¾ cup (120 g) chopped walnuts or pecans

½-1 cup (80-160 g) raisins, optional depending on preference

Frosting

¾ cup (170 g) salted butter, softened

12 oz (340 g) cream cheese, softened

4 ½ cups (565 g) powdered sugar

1 tsp pure vanilla extract

1 Tablespoons corn starch, (this helps the frosting to maintain its shape – it's less likely to make a mess your hands this way!)

Instructions

1. Preheat oven to 350F (175C).
2. In a large mixing bowl, combine butter and sugars and use an electric mixer (or a stand mixer fitted with the paddle attachment) and beat until creamy, light, and fluffy (about 1-2 minutes).
1 cup (226 g) unsalted butter, 1 cup (200 g) light brown sugar, ½ cup (100 g) granulated sugar
3. Add eggs and vanilla extract and stir well. Pause occasionally to scrape down the sides and bottom of the bowl.
2 large eggs, 2 teaspoons pure vanilla extract
4. In a separate, medium-sized mixing bowl, combine flour, baking soda, nutmeg, and salt.
1 ¾ cup (215 g) all-purpose flour, 1 teaspoon baking soda, 2 teaspoons ground cinnamon, ¼ teaspoon nutmeg, ½ teaspoon salt

5. Gradually add dry ingredients to the wet, pausing periodically to scrape down the sides of the bowl with a spatula.
6. Stir in oats until completely combined.
3 cups (295 g) old-fashioned oats
7. Add carrots and walnuts/pecans (and raisins, if using).
1 cup (120 g) grated/shredded carrots, ¾ cup (120 g) chopped walnuts or pecans, ½-1 cup (80-160 g) raisins
8. Drop cookies by 2-Tablespoon-sized scoops (43g) onto parchment paper-lined cookie sheet, spacing cookies at least 2" (5cm) apart. For more uniform cookies, roll the dough into a smooth ball between your palms (dough is sticky!). Bake 11-12 minutes on 350F (177C). Cookies may appear slightly underbaked at their centers still.
9. Allow cookies to cool completely on baking tray before decorating with icing.

For Frosting

1. Combine butter and cream cheese in a large mixing bowl (or bowl of stand mixer fitted with paddle attachment) and beat until smooth and creamy,..
¾ cup (170 g) salted butter, 12 oz (340 g) cream cheese
2. Gradually add powdered sugar, about half a cup at a time, scraping down the sides of the bowl as needed.
4 ½ cups (565 g) powdered sugar
3. Stir in vanilla extract.
1 tsp pure vanilla extract
4. Add corn starch and stir.
1 Tablespoons corn starch
5. Spread frosting onto cookies or transfer frosting into a piping bag fitted with a Ateco 846 tip and pipe on top of cooled cookies.