

Carrot Cake Cookies

Ingredients:

For the cookie:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 teaspoon cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1 cup sugar
- 1 cup brown sugar
- 1 cup (2 sticks) unsalted butter, at room temperature
- 2 eggs, at room temperature
- 1 teaspoon vanilla
- 1 1/2 cups grated carrot (3-4 medium)
- 1 cup raisins
- 1 1/4 cups chopped walnuts
- 1 cup rolled oats



For the icing:

- 8 ounces cream cheese
- 1/2 cup unsalted butter, at room temperature
- 1 1/2 cups confectioners sugar
- 3/4 teaspoon vanilla extract
- 1/2 cup walnuts, finely chopped

Directions

For the cookie:

1. Sift together the flour, baking soda, baking powder, salt, cinnamon, nutmeg and ginger. Whisk to fully blend. Set aside.
2. Cream together butter and both sugars on medium speed until light and fluffy (about 2-3 minutes).
3. Add eggs and vanilla. Mix thoroughly.
4. With mixer on lowest speed, gradually add flour mixture and mix only until moistened.
5. Add carrot, raisins, walnuts and oats. Mix just until incorporated.
6. Cover dough and let rest in refrigerator for at least 2 hours.
7. Preheat oven to 350° F.
8. Using a cookie scoop, place dough on parchment-lined baking sheets. Chill for 15 minutes before baking.
9. Bake for 10-12 minutes or until cookies are lightly browned.
10. Remove from oven, but allow cookies to sit on tray for 2 minutes before transferring to wire rack.
11. Cool completely before icing.

For the icing:

1. Cream together cream cheese and butter.
2. Add confectioners' sugar and vanilla.
3. Mix until smooth and creamy.
4. Apply to top of cookie with an offset spatula (Image 1).
5. Sprinkle on finely chopped nuts (Image 2).

Contributed by: HGTV website

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