

# Carrot Cake Cookies

1 cup packed brown sugar	2 cups flour	¼ teaspoon nutmeg
1 cup granulated sugar	1 teaspoon baking soda	¼ teaspoon ginger
1 cup butter, room temperature	1 teaspoon baking powder	2 cups old fashioned rolled oats
2 large eggs	¼ teaspoon salt	1 ½ cups finely grated carrot (about 3)
2 teaspoons vanilla	1 ½ teaspoons cinnamon	1 cup raisins

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In an electric mixer combine sugars and butter until light and fluffy, about 4 minutes. Add eggs and vanilla, and beat on medium speed until combined. In a large bowl, sift together flour, soda, powder, salt, cinnamon, nutmeg and ginger. Gradually add flour to butter mixture on a low speed until just blended. Stir in oats, carrots and raisins. Chill dough until firm, at least 3 hours.

Preheat oven to 350 F. Line baking sheets with parchment paper and set aside. Because the cookies are delicate, you really do need to use the parchment paper. Using a cookie scoop, scoop the chilled dough onto cookie sheet. Bake 12 – 15 minutes, or until browned. Once cooled completely sandwich the cookies with the Cream Cheese Frosting.

## Cream Cheese Frosting

14 oz. cream cheese, room temperature  
14 T. butter, room temperature  
1 ½ c. powdered sugar  
2 tsp. vanilla

Place softened cream cheese and butter in a mixing bowl and blend together on medium. Gradually add your sifted powdered sugar, and continue beating until smooth. Add vanilla, and beat to consistency.

Note: Recipe adapted from Martha Stewart Living

Recipe brought to you by: Robyn 10/19/08



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