

## **Carrot-Cake Cookies**

Adapted from [Martha Stewart](#)

### *Ingredients:*

½ cup (1 stick) unsalted butter, melted  
½ cup packed light-brown sugar  
¼ cup granulated sugar  
1 large egg yolk  
1 cup all-purpose flour  
1 teaspoon ground ginger  
½ teaspoon ground nutmeg  
½ teaspoon salt  
1 ¼ cup rolled oats  
¾ cup packed, finely grated, peeled carrots  
⅓ cup dried currants  
½ cup pineapple chunks, pureed

### *Frosting:*

[Marshmallow Fluff Cream Cheese Frosting](#) (*my leftover frosting*)

or

2 ounces bar cream cheese, room temperature  
2 ounces unsalted butter, room temperature  
¼ cup confectioners' sugar  
1 teaspoon fresh lemon juice

### *Preparation:*

Preheat oven to 350 degrees. Line baking sheets with silpat or parchment paper.

Prepare the frosting. In the bowl of the stand mixer, beat cream cheese and butter until smooth. Add sugar and lemon juice and mix until combined. Place in another bowl and let chill in fridge until it is time to frost the cookies.

In the bowl of the stand mixer, cream together the butter, sugars, and egg yolk until fully combined. In another medium bowl, whisk together the flour, ginger, nutmeg and salt. Slowly combine flour mixture to butter mixture and mix until fully combined. Fold in oats, grated carrots, pineapple puree and currants.

Using a small cookie scooper, or tablespoon scoop the cookie dough onto the prepared baking sheets. Using a fork, slightly flatten the tops of the cookies. Bake for 15 to 18 minutes, or until the edges are crispy. Make sure to rotate the baking sheets halfway through.

Remove cookies from baking pan and place on cooling rack until cookies are cool.

*Optional:* Frost the cookies with 1 teaspoon of the cream cheese frosting, and garnish with sprinkles or chopped nuts.

Yield: 24 to 30 (small sized cookies)

Printed from [Mrs. Regueiro's Plate](#)