

Carrot Cake Cookies

Ingredients

Cookies ~

- 100g instant oats
- 90g white whole wheat flour
- 1½ teaspoons baking powder
- 1½ teaspoons ground cinnamon
- ⅛ tsp salt
- 28ml coconut oil
- 1 large egg, room temperature
- 5ml vanilla extract
- 120ml pure maple syrup
- 68g grated carrots (about 1 smallish medium)

Frosting ~

- 100g powdered sugar
- 50g cream cheese
- 15ml lemon juice

Preparation

Cookies ~

1. In a medium bowl, whisk together the oats, flour, baking powder, cinnamon, and salt.
2. In a separate bowl, whisk together the coconut oil, egg, and vanilla.
3. Stir in the maple syrup until thoroughly incorporated.
4. Add in the flour mixture, stirring just until incorporated.
5. Fold in the carrots.
6. Chill the dough for at least 30 minutes.
7. Preheat the oven to 160°C, and line a baking sheet with a parchment paper.
8. Using a cookie scoop drop the cookie dough into 12 rounded scoops on the baking sheet.
9. Bake for approximately 15 minutes.
10. Cool on the baking sheet for at least 15 minutes before turning out onto a wire rack.

Frosting ~

1. Add all ingredients to small bowl.
2. Using a hand mixer, mix until combined.
3. Place in a small ziplock bag, cut off a small portion of the corner, and drizzle over the cookies.