

Carrot Cake Cookies with Cream Cheese Frosting

Wet Ingredients for cookies:

- 3 Cups of shredded carrots
- 1 stick of butter (unsalted) or 1/2 cup of butter
- 2 eggs
- 1 tsp of Vanilla extract
- splash of vegetable oil

Dry Ingredients for cookies:

- 2 cups of flour
- 2 cups of sugar
- big pinch of salt
- 1 tbsp of cinnamon
- 2 tsp of baking powder
- 1 tsp of baking soda
- touch of ginger and nutmeg (optional)

Directions for making cookies:

1. Pre-heat oven to 350
2. Mix all dry ingredients in a big bowl with a whisk, and put off to the side.
3. Take all the wet ingredients into the food processor, and mix it up until combined.
4. Take all of the dry ingredients and slowly incorporate into the wet mixture until fully combined.
5. Scoop out balls of cookie dough onto a parchment-lined baking sheet,
6. Bake cookies for 18-20 minutes, until they start browning at the edges (carrot cake doesn't darken much).
 - a. Stick a toothpick in the cookie to see if it comes out clean. If it comes out clean, the cookies are done.
 - b. This cookie is cakier, so that is why I recommended the toothpick method to check for doneness.

Cream Cheese Frosting:

- 1 block of cream cheese (8 oz.)
- 1 stick of butter (unsalted)
- 1.5 tsp of Vanilla extract
- 4 cups of powdered sugar

Directions for making frosting:

1. Let butter and cream cheese come up to room temperature.
2. Put butter and cream cheese in the food processor until combined.
3. Add in vanilla, and mix it through until combined.
4. Slowly add in powdered sugar, 1 cup at a time, until each cup is incorporated fully.
 - a. Once all powdered sugar is fully combined, it should look more like a frosting.
 - b. Optional: put the frosting in the fridge for easier piping
5. Decorate the cookies with the frosting!
 - a. You can use a flat spatula to spread the frosting onto the cookies, or you can cut off the edge of a Ziploc bag and drizzle the frosting over the cookies.

RECIPE CARD SHOWN ON NEXT PAGE

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