

ICED CARROT CAKE OATMEAL COOKIES

Carrot cake is one of my all-time favorite flavors. This cookie has everything I love about this spiced cake in oatmeal cookie form—and that includes cream cheese icing on top! The shredded carrot keeps these cookies extra soft and tender, and because there is added moisture in the cookie dough from it, I slightly increased the amount of flour. Remember to use freshly grated carrots, as the pre-shredded ones in the produce aisle are usually pretty dry in comparison.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 50 minutes

YIELD: 30 cookies

Cookie Dough

1½ cups (180 g) all-purpose flour
1 teaspoon baking soda
1½ teaspoons ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
1 teaspoon salt
1 cup (2 sticks, or 240 g) unsalted butter, softened to room temperature
1 cup (225 g) packed brown sugar
½ cup (100 g) granulated sugar
2 large eggs, room temperature
1 tablespoon (20 g) unsulphured or dark molasses (optional)
2 teaspoons pure vanilla extract
1½ cups (165 g) freshly grated peeled carrots (about 3 to 4 large carrots)
3 cups (270 g) old-fashioned whole rolled oats
1 cup (120 g) chopped walnuts (optional)

Cream Cheese Icing

3 tablespoons (45 g) block cream cheese, softened to room temperature
1 tablespoon (15 g) unsalted butter, softened to room temperature
1 cup (120 g) confectioners' sugar
1 or 2 tablespoons (15 or 30 ml) milk

1. **To make the cookies:** Whisk the flour, baking soda, cinnamon, cloves, ginger, nutmeg, and salt together in a medium bowl. Set aside.
2. In a large bowl, using a handheld mixer or a stand mixer fitted with a paddle attachment, beat the butter on medium-high speed until smooth, about 1 minute. Add the brown sugar and granulated sugar, and beat on medium-high speed until creamed, about 2 minutes. Add the eggs, molasses (if using), and vanilla extract, and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
3. Add the dry ingredients to the wet ingredients and mix on low speed until combined. With the mixer running on low speed, beat in the carrots, oats, and, if using, walnuts. The dough will be thick and sticky. Cover and chill the dough in the refrigerator for at least 1 hour (and up to 4 days). If chilling for longer than 3 hours, allow it to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.
4. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
5. Scoop balls of dough, about 2 tablespoons (No. 30 scoop) of dough per cookie, and place 3 inches (7.5 cm) apart on the baking sheets. Bake for 13 to 14 minutes, or until lightly browned on the sides. The centers will look a little soft.
6. Remove from the oven and allow to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.
7. **To make the icing:** In a medium bowl, using a handheld mixer or a stand mixer fitted with a whisk attachment, beat the cream cheese and butter together on medium-high speed until completely smooth. Add the confectioners' sugar and 1 tablespoon (15 ml) of the milk, and beat on low speed until it all comes together. Beat in an extra tablespoon (15 ml) of milk to thin it out, if needed.



SALLY SAYS

I love LOTS of spice flavor in carrot cake. If you crave extra spice flavor like I do, increase amounts to 2 teaspoons ground cinnamon and ½ teaspoon each of the ground cloves, ground ginger, and ground nutmeg.

8. Dip the top of each completely cooled cookie into icing.
9. Iced cookies will stay fresh in an airtight container at room temperature for 2 days or in the refrigerator for up to 1 week.

MAKE-AHEAD TIP

See page 12 for making the dough ahead of time. Unfrosted baked cookies can be frozen for up to 3 months; allow to thaw in the refrigerator overnight, then continue with step 7.