

CARROT CAKE COOKIES

Adapted from Cooking Classy

INGREDIENTS

1 1/4 cups all-purpose flour
3/4 tsp baking soda
1 1/4 tsp ground cinnamon
1/4 tsp ground ginger
1/8 tsp ground nutmeg
1/4 tsp salt
1/2 cup unsalted butter,
softened
1/2 cup granulated sugar
1/2 cup packed light-brown
sugar
1 large egg
1 tsp vanilla extract
1 1/4 cups finely grated
carrots

METHOD

In a mixing bowl, whisk together flour, baking soda, cinnamon, ginger, nutmeg, and salt and set aside.

In the bowl of an electric stand mixer, cream together 1/2 cup butter, granulated sugar, and brown sugar until well blended. Mix in egg and vanilla extract. Set mixer on low speed and slowly add in flour mixture and mix just until combined. Stir in carrots. Cover bowl and chill dough 1 hour and 15 minutes. Preheat oven to 350 during last 10 minutes of chilling.

Drop dough 2 Tbsp at a time onto baking sheets, spacing cookies at least 2 inches apart. Bake in preheated oven 12- 13 minutes until centers no longer look doughy. Allow to cool on baking sheet several minutes, then transfer to a wire rack to cool.