



Oatmeal Carrot Cookies



SERVINGS

8-10



COOKING TIME

10 min

Oatmeal Carrot Cookies are thick, chewy, and the perfect make-ahead breakfast option, snack, or evening treat. Made with shredded carrots, cinnamon, maple syrup, and packed with wholesome oats these carrot cookies are easy to make and taste amazing.

Ingredients

- 1 cup whole wheat flour
- 1 cup [Quaker® Oats-Old Fashioned](#)
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp pumpkin pie spice
- 1/2 tsp cinnamon
- 1/4 cup coconut oil, melted (or canola oil)
- 1/3 cup applesauce
- 1/4 cup brown sugar
- 2 tbsp white sugar
- 1 cup finely shredded carrots
- 1/2 cup raisins
- 1/4 tsp salt
- 1 tbsp ground flax meal
- 1 tsp vanilla extract
- 6 oz light cream cheese
- 2 tbsp maple or agave syrup
- 1/2 tsp vanilla
- 1 egg

Cooking Instructions

1. Combine flour, baking powder, baking soda, salt, spices, flax meal, and oats.

2. Mix sugars, oil, applesauce, 1 tsp vanilla, egg, carrots and raisins in a separate bowl and combine with the dry ingredients.
3. Drop by spoonfuls onto a greased cookie sheet.
4. Press the dough out to flatten so they are easier to make into sandwiches later.
5. Bake in an oven preheated to 350°F for 10-12 minutes.
6. I always tend to undercook my cookies so they stay soft longer.
7. While cooking, mix the filling by mixing cream cheese, syrup and 1/2 tsp vanilla.
8. After the cookies are cooked, let them sit for a few minutes then remove from the tray to a cooling rack.
9. When cool, fill the cookies by spreading the cream cheese filling on the flat side of the cookie - put 2 together to make a sandwich.
10. These can be made ahead, wrapped and chilled for several days.