



# Oatmeal Carrot Cookies

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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(s) Whole Wheat Flour
- 1 Cup(s) [Quaker® Oats-Old Fashioned](#)
- 1/2 Teaspoon(s) Baking Soda
- 1/2 Teaspoon(s) Baking Powder
- 1 Teaspoon(s) pumpkin pie spice
- 1/2 Teaspoon(s) Cinnamon
- 1/4 Cup(s) coconut oil- melted (or canola oil)
- 1/3 Cup(s) applesauce
- 1/4 Cup(s) brown sugar
- 2 Tablespoon(s) white sugar
- 1 Cup(s) finely shredded carrots
- 1/2 Cup(s) raisins
- 1/4 Teaspoon(s) Salt
- 1 Tablespoon(s) ground flax meal
- 1 Teaspoon(s) Vanilla extract
- 6 Ounce(s) light cream cheese
- 2 Tablespoon(s) maple or agave syrup
- 1/2 Teaspoon(s) vanilla
- 1 Egg(s)

## 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 degrees 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.