

# Carrot Cookies

## with Cinnamon Icing

Cookies:	1 1/2 cups	all purpose flour
	1/2 tsp	baking soda
	1/2 tsp	ground cinnamon
	1/4 tsp	ground nutmeg
	1/4 tsp	ground cloves
	1/2 cup	butter (room temp)
	1/2 cup	brown sugar
	1/4 cup	white sugar
	1	large egg
	1/2 tsp	vanilla
	3/4 cup	finely shredded carrot
	1/2 cup	oats
	1/2 cup	raisins
Icing:	1 1/2 cups	powdered/icing sugar
	1/2 tsp	cinnamon
	2-3 tbsps	milk



- 1) Preheat the oven to 350F/185C.
- 2) Sift together the dry ingredients (the first five listed).
- 3) In a large bowl, cream the room temperature butter, brown sugar, white sugar, egg, and vanilla. Mixture should be smooth and completely combined.
- 4) Stir in the carrots.
- 5) Mix in the flour mixture you made in step two. Mixture should be thoroughly combined.
- 6) Add oats and raisins and stir in.
- 7) Place balls of dough (roughly one heaping tablespoon in size) on an ungreased cookie sheet. Bake for ten minutes. The cookies should be golden brown on the bottoms but light on top. Though they will be soft on top, they should be

baked through – nice and cakey without being overdone.

- 8) Once the cookies are completely cooled, place the powdered sugar and cinnamon in a bowl and slowly mix in the milk. Add only as much milk as is needed to get the proper consistency – the icing shouldn't be runny, but should be thin enough that you can dip the cookies in.

- 9) Dip the top of each cookie into the icing and then place on a sheet of wax paper. The icing should smooth itself out without any spreading.

Makes about two dozen cookies.