

Carrot Cake Oatmeal Cookies

Two weekends ago, my mom started craving carrot cake. She talked about it at lunch, mentioned it at dinner, and finally caved at 9 pm and drove to Safeway to pick up a slice. When she arrived home, she grabbed a fork, plopped down in her favorite armchair, and slowly savored every bite, stopping with enough left to finish the following day.

Although Mom bought me a slice of my favorite 6-layer chocolate cake at the same time, I couldn't help but stare and hope with all of my fingers crossed behind my back that she'd offer me a taste. That cream cheese frosting... Those soft streaks of carrot... The tender cinnamon cake... It looked mesmerizing!

Despite enjoying every last morsel of my chocolate piece, I couldn't get carrot cake off of my mind. I pictured that square during every run (since my path went past the same grocery store) and whenever I stuck my head into the fridge for fresh fruit and veggie snacks.

I seriously contemplated baking my own again, but knowing that my self-control flies straight out the window with any type of cake, I went with the next best thing...

Ingredients

1½ cups all-purpose flour

1 cup white whole wheat flour

1 tsp. baking soda

¼ tsp. salt

½ tsp. baking powder

½ tsp. ground cloves

Please continue to Next Page (>) for the full list of ingredients and complete cooking instructions.

Ingredients

1½ cups all-purpose flour
1 cup white whole wheat flour
1 tsp. baking soda
¼ tsp. salt
½ tsp. baking powder
½ tsp. ground cloves
2 tsp. ground cinnamon
1 cup quick oats (not instant)
¾ cup brown sugar
¼ cup granulated sugar
1 cup coconut oil (or 2 sticks butter, softened)
2 large eggs
2 tsp. vanilla extract
2 cups grated carrot (3-4 carrots)
½ cup flaked coconut
¾ cup chopped walnuts
powdered sugar
milk

Instructions

Preheat oven to 350° F. In a medium bowl, combine flours, baking soda, salt, baking powder, cloves, cinnamon and oats. Mix well and set aside.

With a mixer, beat together sugars and coconut oil in a large bowl. Add eggs and vanilla and beat at medium speed until light and fluffy.

Add carrots, coconut and walnuts; blend until combined. Batter will be a lumpy.

Add flour mixture and blend at a low speed until just combined. Do not overmix.

Drop by tablespoons onto ungreased cookie sheets and bake for 13-15 minutes. Watch them so they don't brown too much! Immediately transfer cookies to a cooling rack.

If you want your cookies a little sweeter, blend a small amount of powdered sugar with a small amount of milk in a bowl. Add milk or powdered sugar until to the perfect consistency you like. Drizzle it over the cookies and serve.

Enjoy!

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.