

Carrot Cake Oatmeal Cookies

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!