



"Bake what you love and love what you bake". Established 2005

### Carrot Cake Sandwich Cookies

Prep time: 45 minutes

Bake time: 15-18 minutes @ 375°

Yield: 12 sandwich cookies

#### Here is what you need:

1 cup ground carrots – I recommend using baby carrots in a food processor

1 stick unsalted butter, room temperature

½ cup granulated sugar

1 large egg at room temperature

1 tsp pure vanilla extract

1 cup all-purpose flour

1 tsp cinnamon

½ tsp baking soda

½ tsp salt

¼ tsp baking powder

#### Cream Cheese Filling:

4 oz. cream cheese, room temperature

1 stick unsalted butter, room temperature

1 tsp vanilla extract or flavoring

2 cups powdered sugar – slightly packed down

#### Here is how you do it:

Preheat oven to 375°F. Grease or line cookie sheets with parchment paper. Set aside.

In a large bowl, add ground carrots, softened butter, and sugar. Beat until combined. Incorporate egg and vanilla extract. Add remaining dry ingredients until combined.

Drop by heaping tablespoon 3 inches apart onto prepared cookie sheet. (You can also use a pastry bag to keep the cookies in a consistent round shape). Bake 15 to 18 minutes in preheated oven, until lightly golden-brown. Cool cookies completely.

#### The filling:

Using a hand-mixer on a low- medium speed, in a bowl, beat cream cheese, butter, and vanilla together. Slowly add powdered sugar until combined.

#### Making Sandwiches:

Choose two cookies of the same size and lay/place one upside down. Drop a dollop of frosting in middle of cookie. *Do not go to the edge; frosting will spread.* Place second cookie on top right side up. Press gently secure cookies to the frosting. Store in an airtight container for up to 7 days. (I doubt they will last that long!)

Store in an airtight container in the refrigerator for up to one week.