SEO Template for new content

Target keywords: carrot cake cookie, carrot cake cookie recipe, carrot cake cookies recipe, recipe for carrot cake cookies, carrot cake cookies

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **carrot cake cookie, carrot cake cookie recipe, carrot cake cookies recipe, recipe for carrot cake cookies, carrot cake cookies**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **carrot cake cookie, carrot cake cookie recipe, carrot cake cookies recipe, recipe for carrot cake cookies, carrot cake cookies**

Text

• Try to acquire backlinks from the following domains: [totastethemes.com](http://totastethemes.com), [wikifoodhub.com](http://wikifoodhub.com), [esweets.net](http://esweets.net), [casualconfections.com](http://casualconfections.com), [kuchcikola.blogspot.com](http://kuchcikola.blogspot.com), [vdohnovenieolga.blogspot.com](http://vdohnovenieolga.blogspot.com), [cupidshealth.com](http://cupidshealth.com), [prettyprovidence.com](http://prettyprovidence.com), [microwave.recipes](http://microwave.recipes), [bestappsfinder.com](http://bestappsfinder.com), [rebeccakellerphotography.com](http://rebeccakellerphotography.com), [cookathomestore.com](http://cookathomestore.com), [newswo.com](http://newswo.com), [allfoodsmagazine.com](http://allfoodsmagazine.com), [bigoven.com](http://bigoven.com), [great-recipe.com](http://great-recipe.com), [loreeswritingspace.blogspot.com](http://loreeswritingspace.blogspot.com), [goodhousekeeping.club](http://goodhousekeeping.club), [amazingcookingguide.com](http://amazingcookingguide.com), [amzn.com](http://amzn.com)

• Enrich your text with the following semantically related words: **room temperature, small holes, pre shredded carrots, baking sheet, grated carrots, food processor, baking powder, flour baking soda, cake cookies recipe, vanilla extract, cream cheese frosting, rack to cool completely, box grater, butter mixture, powdered sugar and vanilla, fresh carrots, airtight container at room, dry ingredients, preheated oven, baking sheets with parchment**

• Focus on creating more informative content. Recommended text length: **992.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **73.5724491356433**

• Add at least one of your target keywords: **carrot cake cookie, carrot cake cookie recipe, carrot cake cookies recipe, recipe for carrot cake cookies, carrot cake cookies**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

carrot cake cookie recipe

1. <https://www.lecremedelacrumb.com/carrot-cake-cookies/>

2. <https://carlsbadcravings.com/carrot-cake-cookies/>

3. <https://www.thepioneerwoman.com/food-cooking/recipes/a39131603/carrot-cake-cookies-recipe/>

4. <https://www.delish.com/cooking/recipe-ideas/recipes/a50448/carrot-cake-cookies-recipe/>

5. <https://celebratingsweets.com/carrot-cake-sandwich-cookies/>

6. <https://www.loveandlemons.com/carrot-cake-cookies/>

7. <https://www.crazyforcrust.com/carrot-cake-cookies-recipe/>

8. <https://www.twosisterscrafting.com/carrot-cake-cookies-cream-cheese-frosting/>

9. <https://bellyfull.net/carrot-cake-cookies/>

10. <https://bake-eat-repeat.com/carrot-cake-cookies-recipe/>

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8. <https://www.twosisterscrafting.com/carrot-cake-cookies-cream-cheese-frosting/>

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See how competitors write about targeted keywords:

**carrot cake cookie**

**1.** <https://www.lecremedelacrumb.com/carrot-cake-cookies/>

Creme De La Crumb
Home » Dessert » Carrot Cake Cookies
4.98 from 46 votes
Published: April 8, 2022
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You know I love carrot cake in any shape or form. From the OG cake to bread to cupcakes to now cookies! Yeah, that’s right, carrot cake cookies are so good, moist, chewy and delicious, one bite and you’ll wonder why you’ve never made them before!
How to Make This Recipe
Ready to make carrot cake cookies? These take less than 40 minutes! Crazy!
Making the Cookies
First, go ahead and preheat the oven to 350 degrees. Then, very lightly grease a baking sheet or (and this works better), line with a nonstick baking mat.
Now take out a medium-size bowl and whisk together the flour, baking soda, salt, and cinnamon.
In a separate, large bowl combine the butter and the sugars and then mix them together for 2-3 minutes, or until it is light and fluffy.
To the butter/sugar mixture, add in the vanilla and eggs and mix, then stir in the grated carrots.
Now, take the dry ingredients and add them to the wet ingredients (stirring until they are just incorporated and there are no more streaks of flour). Be careful not to over-mix the batter.
Drop the cookie batter by the spoonful (I used a large cookie scoop, about 2 tablespoons) onto the prepared baking sheet, spacing them at least 2-3 inches apart.
Bake the cookies in the preheated oven for 10-12 minutes, or until the edges begin to brown and the tops look dry. Allow the cookies to cool on baking sheet for about 5 minutes before transferring them to a cooling rack to cool completely.
Making the Frosting
You can start making the frosting while cookies are cooling. In a small sauce pan, melt the butter over medium-low heat. Then, once the butter is melted, start stirring it over the heat for about 2-4 minutes longer, or until the color changes from pale yellow to a deep golden-brown. Remove the butter from the heat.
In a large, clean bowl combine the cream cheese with the browned butter and mix well.
Gradually mix in the powdered sugar 1 cup at a time, till it’s completely incorporated. Then, mix in the vanilla and milk 1 tablespoon at a time until you reach the desired consistency (the icing should be fluffy and easily spreadable).
Frost the carrot cake cookies only when they have completely cooled.
Store the carrot cake cookies in an airtight container at room temperature for up to 5 days.
Why This Recipe Works
So easy — 40 minutes (or less!) till you have these babies in your mouth. That’s from start to finish, icing and all. You certainly can’t beat that!
So delicious — If you love carrot cake anything, then you’ll love these carrot cake cookies. Just the right amount of sweet and cinnamon, plus they are buttery, and carrotty and that icing — heaven!
Perfect amount of carrots — As much as I love carrot cake, I admit, sometimes there can be too many carrots. These carrot cake cookies are not overloaded with carrot taste. They have just enough — only 1.5 cups, which spread out perfectly among the batter so as not to be too overwhelming.
Unique — When was the last time you had a carrot cake cookie at Easter brunch or a potluck or bake sale? I’d wager to say maybe never? Easy enough to make and take on the road with you, and just different (and delicious) enough to make them the hit of the party!
Expert Tips
A note on the carrots: My advice is to be sure to use fresh carrots and grate them yourself. Pre-shredded carrots are too dry and will not have enough moisture for your cookie batter. Trust me on this! You will regret using pre-shredded carrots.
When using butter that is “room temperature,” this does not meet completely softened. It means it should be still somewhat firm to the touch. Using butter that is too warm (or beginning to melt) will cause your cookies to spread too much.
Feel like your carrot cake cookies aren’t complete without nuts? Add a ¼ to a ½ cup of chopped pecans or walnuts to your batter (depending on how nutty you like your cookies). Or you can sprinkle some chopped nuts over the top of the frosting while it’s still wet for just a hint of nuttiness and a lovely frosting garnish!
Do not microwave the cream cheese or the butter to soften. You will end up with melted/too soft butter and/or cream cheese that will end up making your cookies flat or your cream cheese runny.
If they’re not room temperature, you can quickly soften the butter by adding hot water to a dish or bowl that can fit over the top of the butter. Let the hot water sit in the dish for a few minutes, then dump out the water and turn the dish upside down on top of the butter. The heat from the dish will soften it.
To soften cream cheese, remove it from all packaging and cut it into tiny cubes on a plate or cutting board.
More Recipes You’ll Love

**2.** <https://www.thepioneerwoman.com/food-cooking/recipes/a39131603/carrot-cake-cookies-recipe/>

Will Dickey
Lovers of
carrot cake , behold: Your favorite cake is even better transformed into a cookie! While you typically have to wait until Easter to taste a slice of nutty carrot cake with cream cheese frosting, you can now get your fix any time of year with ease! And the best part is that these scrumptious cookies can be baked and frozen, so you can get your fill quickly any time a craving strikes!
Where did carrot cake come from?
Rich with natural sugars, carrots were often used in desserts and baked goods in England during World War II when sugar was rationed. American bakers soon caught on, and carrot cake became a super-popular wedding cake in the 1970s.
Can you use pre-shredded carrots in this recipe?
Although it can be tempting to reach for a bag of pre-shredded carrots, we recommend grating fresh carrots for these cookies! Grated fresh carrots have a higher water content and will yield cookies that are more moist and tender. To make grating carrots easy, use a food processor with the grating blade attached. Otherwise, grate the carrots on the small holes of your box grater.
Can you make carrot cake cookies ahead of time?
You bet! The cookies can be baked, cooled, and frozen in a Ziploc freezer bag up to a month, then thawed for two hours. Top them with the frosting and toasted walnuts or orange jimmy sprinkles just before serving.
Read More
Step
1
For the cookies: Preheat the oven to 350° with oven racks in the upper and lower thirds of the oven. Line 3 baking sheets with parchment paper; set aside.
Step 2Beat the butter, brown sugar, and granulated sugar in the bowl of a stand mixer fitted with the paddle attachment on medium speed until pale and creamy, about 3 minutes. Add the eggs and vanilla extract. Beat until well combined, stopping to scrape the sides of the bowl, as needed.
Step 3Whisk together the flour, cinnamon, ground ginger, baking powder, baking soda, and salt in a medium bowl. Gradually add the flour mixture to the butter mixture with the mixer on low. Beat until well combined, about 1 minute. Stir in the carrots and walnuts.
Step 4Drop spoonfuls (about 2 tablespoons each) of the dough on the prepared baking sheets using a 1 3/4-inch cookie scoop, spacing at least 2-inches apart. Bake two pans at a time, rotating halfway through cooking, until the cookies are lightly browned on the edges, 12 to 14 minutes. Cool the cookies on the pans for 3 minutes. Transfer to a wire rack to cool completely, about 30 minutes. Repeat with the remaining cookies.
Step 5 For the frosting: Beat the cream cheese and butter in the bowl of a stand mixer fitted with a paddle attachment on medium speed until smooth, about 3 minutes. Add the powdered sugar and vanilla with the mixer on low, beating until combined. Increase the speed to medium and beat until fluffy, about 2 minutes.
Step 6Dollop a spoonful of frosting on the top of each cookie and spread all over the top. Sprinkle with orange jimmy sprinkles or chopped toasted walnuts, if you like.
Unfrosted carrot cake cookies can be stored in an airtight container at room temperature up to 3 days. Top with frosting and nuts or sprinkles just before serving.
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**3.** <https://www.loveandlemons.com/carrot-cake-cookies/>

baking / desserts — Jump to recipe
As I sat down to write this post, I remembered that I have a stash of these carrot cake cookies in the freezer. Just like carrot cake , they’re soft, moist, and filled with warm, spiced flavor. Walnuts or pecans add nutty crunch, and a tangy cream cheese frosting takes them over the top. Right now, I’m using all my willpower to resist running down the kitchen and devouring one on the spot.
But no! I want to tell you all about these carrot cake cookies first. They’re the perfect spring treat – wholesome enough for an afternoon snack, brunch, or (without the frosting) even breakfast, but still delicious enough for dessert. Jack’s picky about his carrot cake, and he can’t get enough of them. I think you’ll love them too.
Carrot Cake Cookie Recipe Ingredients
These carrot cake cookies taste just like their namesake – soft, spiced, and sweet – but they’re secretly healthy! Here’s what’s in them:
Grated carrots , of course! Be sure to shred your own carrots for this recipe. Store bought shredded carrots are too dry and coarse.
Ground flaxseed – Did I mention that these cookies are vegan? The flax replaces an egg, binding the cookie dough together.
Oat flour , almond flour , and whole rolled oats – Together, they give these cookies an amazing soft texture. They also make this recipe gluten-free!
Baking powder and baking soda – They help the cookies puff up as they bake.
Cinnamon and nutmeg – They fill the cookies with spiced carrot cake flavor.
Almond butter – It thickens the dough and adds rich, nutty flavor.
Coconut oil – For richness.
Maple syrup – It sweetens these cookies naturally and adds subtle maple flavor.
Vanilla extract – For warm depth of flavor.
Walnuts or pecans – They add a yummy nutty crunch! Use whichever you prefer – both are delicious.
And sea salt – To make all the flavors pop!
If you like, finish the cookies with cream cheese frosting. I top mine with this vegan frosting made from vegan butter, vegan cream cheese, powdered sugar , and vanilla.
Find the complete recipe with measurements below.
How to Make Carrot Cake Cookies
These carrot cake cookies are easy to make! Here’s what you need to do:
First, prepare the flax egg. Mix the ground flaxseed and warm water together in a small bowl, and set the mixture aside to thicken.
Meanwhile, combine the wet ingredients in one bowl and the dry ingredients in another. When the flax mixture has thickened, whisk it into the wet ingredients. Then, pour the wet ingredients into the dry ones.
Use a spatula to fold until the ingredients are just combined. Finally, fold in the walnuts or pecans.
Next, scoop the cookies! Use a large 1/4-cup cookie scoop to portion the dough onto two large, parchment-lined baking sheets.
Finally, bake. Transfer one sheet to a 350° oven and bake until the cookies are lightly browned around the edges. Allow them to cool for 5 minutes on the baking sheet before transferring them to a wire rack to cool completely. Repeat with the remaining sheet.
If desired, top the cookies with cream cheese frosting, and enjoy!
Carrot Cake Cookies Tips
It’ll be tempting to underbake them. Don’t! When you’re working with oat flour, it can be tricky to gauge when baked goods are done. These cookies might look nicely puffed and ready to eat after just 18 or 20 minutes in the oven, but in actuality, they may need a few minutes more. The best indicator here is their coloring. Make sure that they’re beginning to brown around the edges before you remove them from the oven. If the cookies are underdone, they’ll end up very soft and crumbly.
Don’t reach for one right away. These soft-baked cookies are fragile when they first come out of the oven, but they firm up as they cool. Make sure to leave them on the baking sheet for at least 5 minutes to set up before you transfer them to a wire rack. Otherwise, the cookies will crumble!
If you want to frost them, allow them to cool completely first. Just like when you make carrot cake , you need to allow the cookies to cool to room temperature before you top them with frosting. If they’re still warm, the frosting will melt!
Freeze the extras. These carrot cake cookies freeze perfectly. I like to eat one right away and freeze the rest for days when I’m craving something sweet. To thaw, leave them in the fridge overnight, or let them sit for an hour at room temperature. Or, for a faster treat, pop them in the microwave for about 30 seconds.
More Favorite Cookie Recipes

**4.** <https://carlsbadcravings.com/carrot-cake-cookies/>

Jump to Recipe Print Recipe
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Soft and chewy Carrot Cake Cookies smothered in silky Cream Cheese Frosting for individual bites of carrot cake bliss! These Carrot Cake Cookies are perfectly portable, perfectly tender, and perfectly melt-in-your-mouth addicting. They encapsulate everything you love about Carrot Cake with its aromatic fragrant spices, carrots and pecans rolled into easy-to-make chewy cookie form. And of course, Carrot Cake wouldn’t be Carrot Cake without tangy, rich and luscious Cream Cheese Frosting.
Today is officially the first day of spring which means it’s time for everything carrot cake! Carrot Cake is definitely a spring dessert I look forward to all year round; so much so that I’ve already made Layered Carrot Cake , Cream Cheese Stuffed Carrot Cake , Carrot Cake Crepes , and now these Carrot Cake Cookies!
LOOKING FOR MORE SPRING DESSERT RECIPES?
Cream Cheese Stuffed Banana Coffee Cake
Carrot Cake Cookies
These irresistible Carrot Cake Cookies got an “oh wow” from Patrick. Who proceeded to devour 1, 2, 3,… and I had to send them to work with him because I have no self control when it comes to these cake-like morsels…and neither did his colleagues.
These easy Carrot Cake Cookies are tender and soft from the carrots and wonderfully chewy from the oatmeal. They are bursting with just the right amount of sweet aromatic spices. They are delicious on their own but exponentially more delicious with the Cream Cheese Frosting as the juxtaposition of the hearty cookies with the silky, sweet frosting is nothing short of divine – so please don’t skip it!
TIPS FOR MAKING CARROT CAKE COOKIES
Let butter soften at room temperature TO room temperature. As in all cookies (unless they call for melted butter) never microwave your butter or your cookies will spread too much when baked. The butter should be slightly softened at room temperature and will soften as needed while you beat it.
Use the small holes on a box grater to grate the carrots.
Do NOT use pre-grated matchstick carrots. These carrot are too thick for our cookies and don’t release moisture like freshly grated carrots.
Use quick oats or make your own. Old-fashioned whole rolled oats will not work in this recipe, but that’s usually what I always have on hand. You can make you own quick oats by pulsing whole oats in your food processor 5-8 times or until they resemble the consistency of quick oats.
Use a cookie scoop. This makes your life easier and ensures the cookies are all the same size and bake in the same amount of time. I used a 1 1/2″ or 1 ½ tablespoon cookie scoop. If you have a different size, that is totally fine, just adjust baking time accordingly.
Bake the cookies on parchment lined baking sheets or use a non-stick mats. Your cookies will definitely stick otherwise and parchment/non-sick mats make for easy cleanup.
Flatten Cookies. These cookies won’t flatten very much when baked (unless your butter is too soft), so give them a little help and press down a little with your fingers to help flatten.
Bake cookies just until edges are golden. The key to soft, chewy cookies is to not overbake them. Take care to remove the cookies from the oven when the edges are slightly golden and the center is set but slightly underdone. They will continue to bake to perfection as they cool.
Do NOT microwave butter or cream cheese for Cream Cheese Frosting. Let butter and cream cheese soften at room temperature or it will be too runny. If it is runny for whatever reason, place it in the refrigerator to set a bit.
CAN I FREEZE CARROT CAKE COOKIES?
Yes! You can freeze frosted or unfrosted Carrot Cake Cookies.
Place frosted or unfrosted completely cooled cookies on a baking sheet without touching.
Place baking sheet in the freezer and freeze cookies until solid.
Wrap each cookie individually in plastic wrap and add to a freezer bag and seal.
When ready to eat, remove desired amount of cookies from freezer bag then remove from plastic wrap so condensation doesn’t form.
Let Carrot Cake Cookies thaw on the counter for 15-20 minutes. Happy spring, Happy Easter and Happy Carrot Cake Cookie eating!
Want to try this Carrot Cake Cookies Recipe?
Pin it to your COOKIES, DESSERT, or SPRING EASTER Board to SAVE for later!
Find me on Pinterest for more great recipes! I am always pinning :)!
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**5.** <https://www.delish.com/cooking/recipe-ideas/recipes/a50448/carrot-cake-cookies-recipe/>

Save to My Recipes
Ethan Calabrese
Who says you have to wait until Easter? These flavor-packed cookies are an easy and fun mash-up of two iconic desserts: fluffy carrot cake and classic oatmeal cookies. All of the flavor of a carrot cake, in a fraction of the time. Cookies are super simple but here are a few tips to help you get them just right:
Give the carrots a squeeze
Like with classic carrot cake, carrots keep this cookie soft and moist, BUT there is such a thing as too moist. To avoid overly saturated batter, before adding the carrots to the bowl, lay them on a paper towel or clean tea towel in one layer and top with another paper towel or clean dish rag. Roll the towel, pressing the water out of the carrots. You should only need to do this once to remove some liquid from the carrots.
Chill the dough
While it's not 100% mandatory, if you've got the time and space, chill your cookie dough balls after scooping them. Even 20 minutes in the refrigerator will allow the dry ingredients time to absorb moisture and help keep the cookies from spreading too quickly as they bake.
Get the perfect drizzle
For an extra sharp cream cheese drizzle, cut a tiny hole into the corner of a disposable plastic storage bag or piping bag, fill with icing, and hold the bag perpendicular to the cookie as you pipe. It is also 100% acceptable to use a knife to smear the cream cheese frosting on the bottoms of the cookies and sandwich them together.
Make them ahead
After scooping the dough, place the dough balls on a sheet tray in the freezer to completely harden. Move them to a zip-top freezer-safe bag and they will keep for up to 9 months. You can also bake them and freeze the baked cookies for up to 1 month.
Since the frosting contains cream cheese, it is best to refrigerate any extra frosting. Refrigeration will dry the cookies out so it's best to frost these as you're ready to eat them and keep leftover unfrosted cookies in an airtight container at room temperature for up to 4 days.
Feeling ambitious? Whip up a batch of refreshing
oat milk to dunk your cookies in or make some caramel for an extra decadent drizzle on top. For another fun twist on Carrot Cake , try our Carrot Cake Cheesecake.
If you've made this recipe, we'd love to know how you liked it—be sure to leave us a comment and rating down below!
Editor's Note: The introduction to this recipe was updated on April 6, 2022 to include more information about the dish.
Read More
(1 1/2 sticks) butter, softened
1 c.
packed shredded carrots (from 2 medium carrots)
3/4 c.
cream cheese, at room temperature
4 tsp.
Directions
Step 1
Preheat oven to 350º and line a baking sheet with parchment. In a bowl of an electric mixer, beat butter and sugars until light and fluffy. Add eggs, one at a time, until incorporated, then add vanilla. In a separate bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt. Add dry ingredients to butter mixture until well-combined.
Step 2 Stir in carrots, coconut, raisins, and oats and mix until just combined.
Step 3Scoop 1” rounds of dough onto baking sheet. Bake until golden, 15 to 18 minutes. Let cool.
Step 4Make glaze: Beat together cream cheese, powdered sugar, milk, and vanilla until combined. Drizzle glaze over each cookie and let harden before serving.
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Ethan Calabrese

**6.** <https://celebratingsweets.com/carrot-cake-sandwich-cookies/>

¼ teaspoon pure vanilla extract
Instructions
Cookies:
Line two baking sheets with parchment paper (do not place the cookies directly on the baking sheets, they will spread too much).
Beat butter and sugars for 1minute until light and creamy. Add egg and vanilla and beat to combine, scraping the bowl if necessary.
In a separate bowl, combine flour, baking soda, baking powder, cinnamon and salt. Add the flour mixture to the butter mixture and beat on low until just combined. Add the oats, coconut, carrots and walnuts (if using) and mix until just combined.
Place the dough in the refrigerator for 30 minutes. Meanwhile, preheat oven to 350°F.
Scoop the dough into 2-teaspoon sized mounds and place a couple inches apart on the cookie sheets (make sure they are mounded and not flat). Ensure that the cookie dough mounds are similar in size so that cookies will bake up the same size.
Bake for 9-11 minutes, until golden brown and still slightly underdone in the center. If necessary, rotate your cookie sheets halfway through the baking time to ensure even baking. Optional (for perfectly round cookies): immediately after the cookies come out the oven place a round glass, bowl, or cookie cutter (larger than the cookie) upside down over the top of the cookie and gently but quickly swirl the glass/bowl/cookie cutter in a circular motion. The edges of the cookie will bump against the inside of the glass creating a perfectly round shape. Note: This only works when the cookies are hot, straight from the oven, and still on the warm baking sheet.
Cool the cookies completely on the baking sheets. Repeat with remaining dough, chilling the dough between batches and allowing the baking sheets to cool completely before adding the next batch of dough.
Once the cookies have cooled to room temperature, place the baked cookies in the refrigerator for 20 minutes. This will help them firm up and make them easier to handle when adding the frosting.
Frosting:
Beat cream cheese and butter until well combined. Add powdered sugar and vanilla extract. Beat until smooth and creamy, scraping the sides and bottom of the bowl as needed. If the frosting appears too thin, add a little more powdered sugar or place it in the refrigerator for about 30 minutes to firm up.
Spread frosting on the underside of half of the cookies and top with another cookie.
Video
Notes
These cookies are best within 1-2 days of making them. Store them in the refrigerator and eat them from the fridge or bring to room temp before serving.
CARROTS: Use the small holes on a box grater to grate the carrots. Do not use carrots that are packaged in water (like baby carrots), this could add too much moisture to the batter and make the cookies spread too much. When measuring the grated carrots place them loosely in the measuring cup – do NOT pack them in.
UPDATE: After several reviews that these cookies spread too much, I have added an additional 3 tablespoons flour to the recipe and added a 30 minute chill time. This makes for a sturdier cookie which will be a tiny bit thicker than the cookies pictured. If you live in a very dry climate (like me!), you could probably get away with 1 cup flour.

**7.** <https://www.crazyforcrust.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies Recipe Recipe
Why We Love Carrot Cake Cookies
If it’s springtime, you can bet I’m going crazy for all the carrot cake recipes like these soft carrot cake cookies. They are a great way to get that fix without making and baking a whole cake.
They have everything – freshly shredded carrots, cinnamon-spice, chopped nuts, and a dreamy cream cheese frosting to top them off.
First and foremost, these are Mel’s favorite cookies! He loves carrot cake anything and gives these five stars.
I love them because they are perfectly balanced – just the right amount of carrots, spice, and frosting. The texture is wonderful, too. They are soft and tender – almost like cake!
They are freezer-friendly! You can freeze them frosted or unfrosted for up to two months.Making this carrot cake cookie recipe
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VIDEO: How to make Carrot Cake Cookies
Ingredients in Carrot Cookies
All-purpose flour, Baking soda, Salt: traditional cookie ingredients
Cinnamon: for that spice cake/carrot cake flavor
Unsalted Butter: make sure it’s softened
Brown sugar: I love the flavor brown sugar adds to these cookies
Large egg and Vanilla extract: again, typical for cookies
Shredded carrots: shred your own!
Chopped pecans or walnuts: optional for some crunch
Important Note: I highly recommend shredding fresh carrots. Don’t use the pre-shredded kind because they don’t taste as good and are usually dried out. Fresh is best!
How to Make Carrot Cake Cookies from Scratch
Whisk the flour, baking soda and cinnamon in a small bowl.
Cream the butter and sugar for one to two minutes in a large bowl.
Mix in the egg and vanilla until smooth
Add the flour mixture and mix.
Stir in the carrots and chopped nuts.
Scoop two tablespoons of the dough to form each ball. Place them two inches apart on a prepared cookie sheet. Gently press each ball to flatten them.
Bake the cookies for 13 to 16 minutes. The cookies are done when they are no longer glossy on top. Allow them to cool before frosting.
Cream Cheese Frosting
This is a simple cream cheese frosting – the carrot cake cookies aren’t complete without it!
Softened butter
Vanilla
Salt
Beat the cream cheese and butter in a bowl until smooth. Slowly add the powdered sugar and mix until combined. Add the vanilla and salt and beat at high speed until the frosting is smooth.
When the cookies are completely cooled, top them with the frosting. I like to add a dusting of cinnamon and finely chopped nuts for decoration.
How to Store Carrot Cake Cookies
Room temperature: Keep them in an airtight container, and they will keep for three days.
Freezer: They will keep in the freezer for up to two months. You can freeze them plain and add the frosting later or freeze them frosted.
The next time you’re craving cake, you should give this easy carrot cake cookies recipe a try. Each one is like a little piece of carrot cake heaven. Share them with family and friends, or tuck them away in the freezer to enjoy whenever you get a craving.
Expert Tips
Use a cookie scoop to scoop the cookies so they’re uniform in size. Use any size cookie scoop you want.
Don’t forget to lightly press the cookie ball with the palm of your hand before baking. Don’t flatten too much but they need a little help to get started.
Swap out walnuts for pecans or omit the nuts entirely!
Don’t use pre-shredded carrots. Be sure to shred your own so they soften in the oven.
FAQ
Do I have to frost the cookies?
No, you can definitely leave them plain, but cream cheese frosting is SO good on them!
How do I store the frosting?
Store any unused frosting in an airtight container in the refrigerator.
Can I make Carrot Cake Sandwich Cookies with this recipe?
Yes for sure! Just make the cookies 1-tablespoon size instead of 2-tablespoon size.
Do I have to add nuts?
No you can skip them for sure!
Can I make the frosting a color?
Yes you can tint the frosting any color you like. Or dust the tops with cinnamon instead of nuts.
Why didn’t my carrot cookies flatten?
Make sure you press them down a bit with the palm of your hand before baking. These stay puffy and soft – like carrot cake – and don’t spread much.
If you love this recipe, try these:

**8.** <https://bellyfull.net/carrot-cake-cookies/>

We have no data for this page, because it isn't accessible for our crawler.

**9.** <https://www.twosisterscrafting.com/carrot-cake-cookies-cream-cheese-frosting/>

We have no data for this page, because it isn't accessible for our crawler.

**10.** <https://bake-eat-repeat.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies
Jump to Recipe
These carrot cake cookies are easy to make and taste fantastic! Soft and chewy carrot sandwich cookies filled with cream cheese frosting!
Disclosure: This post has been sponsored by California Raisins and I have been compensated for my time. All opinions are, as always, my own.
These carrot cake cookies are amazing! My family absolutely loved them.
If you feel like carrot cake for dessert, but don’t want to make something that big, these carrot cake cookies are for you!
This sweet treat is basically a chewy, oatmeal raisin sandwich cookie, but with carrot cake flavours.
All the carrot cake flavour you want, but in a cute little sandwich cookie.
A soft and chewy carrot oatmeal cookie sandwiched around some delicious cream cheese frosting. These cookies are so good.
Make them soon – you’ll love them!
How do you make carrot cookies from scratch?
Carrot cookies are very easy to make from scratch. These carrot cake cookies are made with oatmeal, freshly grated carrots, coconut, and naturally sweet California Raisins.
You end up with a soft and chewy sandwich cookie that is full of carrot cake flavour.
These cookies are delicious on their own, but are even better when sandwiched around some tasty cream cheese frosting. Everyone will love these carrot sandwich cookies!
What is the best way to grate carrots for carrot cake cookies?
The best way to grate carrots for these cookies is with the small holes on a box grater or food processor. You will want to grate the carrots finely, because coarsely grated carrots do not work as well in these cookies.
Measure the finely grated carrots by packing them loosely into the measuring cup; don’t pack them in as tightly as possible.
How should I store carrot cookies?
These cookies have a fair bit of moisture in them, so it’s best to store them between layers of wax paper so they don’t stick together.
Since these carrot cake sandwich cookies have cream cheese frosting, they should be stored in the fridge. They will keep well in the fridge for 5-7 days or can be frozen for up to 3 months.
How to make Carrot Cake Cookies:
Make sure to use finely grated carrots for these cookies. Coarsely grated carrots do not work well here.
These cookies are tasty on their own without the cream cheese frosting if you prefer not to make them into sandwich cookies.
This recipe makes a large batch of 40 sandwich cookies. It can easily be halved if you don’t want to make such a large batch of cookies.
Make sure to use California Raisins in these cookies – they’re the best raisins in the world! You can learn more about California Raisins here .
Here are some more great cookie recipes for you:

**recipe for carrot cake cookies**

**1.** <https://www.lecremedelacrumb.com/carrot-cake-cookies/>

Creme De La Crumb
Home » Dessert » Carrot Cake Cookies
4.98 from 46 votes
Published: April 8, 2022
This post may contain affiliate links. Read our disclosure policy.
You know I love carrot cake in any shape or form. From the OG cake to bread to cupcakes to now cookies! Yeah, that’s right, carrot cake cookies are so good, moist, chewy and delicious, one bite and you’ll wonder why you’ve never made them before!
How to Make This Recipe
Ready to make carrot cake cookies? These take less than 40 minutes! Crazy!
Making the Cookies
First, go ahead and preheat the oven to 350 degrees. Then, very lightly grease a baking sheet or (and this works better), line with a nonstick baking mat.
Now take out a medium-size bowl and whisk together the flour, baking soda, salt, and cinnamon.
In a separate, large bowl combine the butter and the sugars and then mix them together for 2-3 minutes, or until it is light and fluffy.
To the butter/sugar mixture, add in the vanilla and eggs and mix, then stir in the grated carrots.
Now, take the dry ingredients and add them to the wet ingredients (stirring until they are just incorporated and there are no more streaks of flour). Be careful not to over-mix the batter.
Drop the cookie batter by the spoonful (I used a large cookie scoop, about 2 tablespoons) onto the prepared baking sheet, spacing them at least 2-3 inches apart.
Bake the cookies in the preheated oven for 10-12 minutes, or until the edges begin to brown and the tops look dry. Allow the cookies to cool on baking sheet for about 5 minutes before transferring them to a cooling rack to cool completely.
Making the Frosting
You can start making the frosting while cookies are cooling. In a small sauce pan, melt the butter over medium-low heat. Then, once the butter is melted, start stirring it over the heat for about 2-4 minutes longer, or until the color changes from pale yellow to a deep golden-brown. Remove the butter from the heat.
In a large, clean bowl combine the cream cheese with the browned butter and mix well.
Gradually mix in the powdered sugar 1 cup at a time, till it’s completely incorporated. Then, mix in the vanilla and milk 1 tablespoon at a time until you reach the desired consistency (the icing should be fluffy and easily spreadable).
Frost the carrot cake cookies only when they have completely cooled.
Store the carrot cake cookies in an airtight container at room temperature for up to 5 days.
Why This Recipe Works
So easy — 40 minutes (or less!) till you have these babies in your mouth. That’s from start to finish, icing and all. You certainly can’t beat that!
So delicious — If you love carrot cake anything, then you’ll love these carrot cake cookies. Just the right amount of sweet and cinnamon, plus they are buttery, and carrotty and that icing — heaven!
Perfect amount of carrots — As much as I love carrot cake, I admit, sometimes there can be too many carrots. These carrot cake cookies are not overloaded with carrot taste. They have just enough — only 1.5 cups, which spread out perfectly among the batter so as not to be too overwhelming.
Unique — When was the last time you had a carrot cake cookie at Easter brunch or a potluck or bake sale? I’d wager to say maybe never? Easy enough to make and take on the road with you, and just different (and delicious) enough to make them the hit of the party!
Expert Tips
A note on the carrots: My advice is to be sure to use fresh carrots and grate them yourself. Pre-shredded carrots are too dry and will not have enough moisture for your cookie batter. Trust me on this! You will regret using pre-shredded carrots.
When using butter that is “room temperature,” this does not meet completely softened. It means it should be still somewhat firm to the touch. Using butter that is too warm (or beginning to melt) will cause your cookies to spread too much.
Feel like your carrot cake cookies aren’t complete without nuts? Add a ¼ to a ½ cup of chopped pecans or walnuts to your batter (depending on how nutty you like your cookies). Or you can sprinkle some chopped nuts over the top of the frosting while it’s still wet for just a hint of nuttiness and a lovely frosting garnish!
Do not microwave the cream cheese or the butter to soften. You will end up with melted/too soft butter and/or cream cheese that will end up making your cookies flat or your cream cheese runny.
If they’re not room temperature, you can quickly soften the butter by adding hot water to a dish or bowl that can fit over the top of the butter. Let the hot water sit in the dish for a few minutes, then dump out the water and turn the dish upside down on top of the butter. The heat from the dish will soften it.
To soften cream cheese, remove it from all packaging and cut it into tiny cubes on a plate or cutting board.
More Recipes You’ll Love

**2.** <https://www.thepioneerwoman.com/food-cooking/recipes/a39131603/carrot-cake-cookies-recipe/>

Will Dickey
Lovers of
carrot cake , behold: Your favorite cake is even better transformed into a cookie! While you typically have to wait until Easter to taste a slice of nutty carrot cake with cream cheese frosting, you can now get your fix any time of year with ease! And the best part is that these scrumptious cookies can be baked and frozen, so you can get your fill quickly any time a craving strikes!
Where did carrot cake come from?
Rich with natural sugars, carrots were often used in desserts and baked goods in England during World War II when sugar was rationed. American bakers soon caught on, and carrot cake became a super-popular wedding cake in the 1970s.
Can you use pre-shredded carrots in this recipe?
Although it can be tempting to reach for a bag of pre-shredded carrots, we recommend grating fresh carrots for these cookies! Grated fresh carrots have a higher water content and will yield cookies that are more moist and tender. To make grating carrots easy, use a food processor with the grating blade attached. Otherwise, grate the carrots on the small holes of your box grater.
Can you make carrot cake cookies ahead of time?
You bet! The cookies can be baked, cooled, and frozen in a Ziploc freezer bag up to a month, then thawed for two hours. Top them with the frosting and toasted walnuts or orange jimmy sprinkles just before serving.
Read More
Step
1
For the cookies: Preheat the oven to 350° with oven racks in the upper and lower thirds of the oven. Line 3 baking sheets with parchment paper; set aside.
Step 2Beat the butter, brown sugar, and granulated sugar in the bowl of a stand mixer fitted with the paddle attachment on medium speed until pale and creamy, about 3 minutes. Add the eggs and vanilla extract. Beat until well combined, stopping to scrape the sides of the bowl, as needed.
Step 3Whisk together the flour, cinnamon, ground ginger, baking powder, baking soda, and salt in a medium bowl. Gradually add the flour mixture to the butter mixture with the mixer on low. Beat until well combined, about 1 minute. Stir in the carrots and walnuts.
Step 4Drop spoonfuls (about 2 tablespoons each) of the dough on the prepared baking sheets using a 1 3/4-inch cookie scoop, spacing at least 2-inches apart. Bake two pans at a time, rotating halfway through cooking, until the cookies are lightly browned on the edges, 12 to 14 minutes. Cool the cookies on the pans for 3 minutes. Transfer to a wire rack to cool completely, about 30 minutes. Repeat with the remaining cookies.
Step 5 For the frosting: Beat the cream cheese and butter in the bowl of a stand mixer fitted with a paddle attachment on medium speed until smooth, about 3 minutes. Add the powdered sugar and vanilla with the mixer on low, beating until combined. Increase the speed to medium and beat until fluffy, about 2 minutes.
Step 6Dollop a spoonful of frosting on the top of each cookie and spread all over the top. Sprinkle with orange jimmy sprinkles or chopped toasted walnuts, if you like.
Unfrosted carrot cake cookies can be stored in an airtight container at room temperature up to 3 days. Top with frosting and nuts or sprinkles just before serving.
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**3.** <https://www.delish.com/cooking/recipe-ideas/recipes/a50448/carrot-cake-cookies-recipe/>

Save to My Recipes
Ethan Calabrese
Who says you have to wait until Easter? These flavor-packed cookies are an easy and fun mash-up of two iconic desserts: fluffy carrot cake and classic oatmeal cookies. All of the flavor of a carrot cake, in a fraction of the time. Cookies are super simple but here are a few tips to help you get them just right:
Give the carrots a squeeze
Like with classic carrot cake, carrots keep this cookie soft and moist, BUT there is such a thing as too moist. To avoid overly saturated batter, before adding the carrots to the bowl, lay them on a paper towel or clean tea towel in one layer and top with another paper towel or clean dish rag. Roll the towel, pressing the water out of the carrots. You should only need to do this once to remove some liquid from the carrots.
Chill the dough
While it's not 100% mandatory, if you've got the time and space, chill your cookie dough balls after scooping them. Even 20 minutes in the refrigerator will allow the dry ingredients time to absorb moisture and help keep the cookies from spreading too quickly as they bake.
Get the perfect drizzle
For an extra sharp cream cheese drizzle, cut a tiny hole into the corner of a disposable plastic storage bag or piping bag, fill with icing, and hold the bag perpendicular to the cookie as you pipe. It is also 100% acceptable to use a knife to smear the cream cheese frosting on the bottoms of the cookies and sandwich them together.
Make them ahead
After scooping the dough, place the dough balls on a sheet tray in the freezer to completely harden. Move them to a zip-top freezer-safe bag and they will keep for up to 9 months. You can also bake them and freeze the baked cookies for up to 1 month.
Since the frosting contains cream cheese, it is best to refrigerate any extra frosting. Refrigeration will dry the cookies out so it's best to frost these as you're ready to eat them and keep leftover unfrosted cookies in an airtight container at room temperature for up to 4 days.
Feeling ambitious? Whip up a batch of refreshing
oat milk to dunk your cookies in or make some caramel for an extra decadent drizzle on top. For another fun twist on Carrot Cake , try our Carrot Cake Cheesecake.
If you've made this recipe, we'd love to know how you liked it—be sure to leave us a comment and rating down below!
Editor's Note: The introduction to this recipe was updated on April 6, 2022 to include more information about the dish.
Read More
(1 1/2 sticks) butter, softened
1 c.
packed shredded carrots (from 2 medium carrots)
3/4 c.
cream cheese, at room temperature
4 tsp.
Directions
Step 1
Preheat oven to 350º and line a baking sheet with parchment. In a bowl of an electric mixer, beat butter and sugars until light and fluffy. Add eggs, one at a time, until incorporated, then add vanilla. In a separate bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt. Add dry ingredients to butter mixture until well-combined.
Step 2 Stir in carrots, coconut, raisins, and oats and mix until just combined.
Step 3Scoop 1” rounds of dough onto baking sheet. Bake until golden, 15 to 18 minutes. Let cool.
Step 4Make glaze: Beat together cream cheese, powdered sugar, milk, and vanilla until combined. Drizzle glaze over each cookie and let harden before serving.
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Ethan Calabrese

**4.** <https://carlsbadcravings.com/carrot-cake-cookies/>

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Soft and chewy Carrot Cake Cookies smothered in silky Cream Cheese Frosting for individual bites of carrot cake bliss! These Carrot Cake Cookies are perfectly portable, perfectly tender, and perfectly melt-in-your-mouth addicting. They encapsulate everything you love about Carrot Cake with its aromatic fragrant spices, carrots and pecans rolled into easy-to-make chewy cookie form. And of course, Carrot Cake wouldn’t be Carrot Cake without tangy, rich and luscious Cream Cheese Frosting.
Today is officially the first day of spring which means it’s time for everything carrot cake! Carrot Cake is definitely a spring dessert I look forward to all year round; so much so that I’ve already made Layered Carrot Cake , Cream Cheese Stuffed Carrot Cake , Carrot Cake Crepes , and now these Carrot Cake Cookies!
LOOKING FOR MORE SPRING DESSERT RECIPES?
Cream Cheese Stuffed Banana Coffee Cake
Carrot Cake Cookies
These irresistible Carrot Cake Cookies got an “oh wow” from Patrick. Who proceeded to devour 1, 2, 3,… and I had to send them to work with him because I have no self control when it comes to these cake-like morsels…and neither did his colleagues.
These easy Carrot Cake Cookies are tender and soft from the carrots and wonderfully chewy from the oatmeal. They are bursting with just the right amount of sweet aromatic spices. They are delicious on their own but exponentially more delicious with the Cream Cheese Frosting as the juxtaposition of the hearty cookies with the silky, sweet frosting is nothing short of divine – so please don’t skip it!
TIPS FOR MAKING CARROT CAKE COOKIES
Let butter soften at room temperature TO room temperature. As in all cookies (unless they call for melted butter) never microwave your butter or your cookies will spread too much when baked. The butter should be slightly softened at room temperature and will soften as needed while you beat it.
Use the small holes on a box grater to grate the carrots.
Do NOT use pre-grated matchstick carrots. These carrot are too thick for our cookies and don’t release moisture like freshly grated carrots.
Use quick oats or make your own. Old-fashioned whole rolled oats will not work in this recipe, but that’s usually what I always have on hand. You can make you own quick oats by pulsing whole oats in your food processor 5-8 times or until they resemble the consistency of quick oats.
Use a cookie scoop. This makes your life easier and ensures the cookies are all the same size and bake in the same amount of time. I used a 1 1/2″ or 1 ½ tablespoon cookie scoop. If you have a different size, that is totally fine, just adjust baking time accordingly.
Bake the cookies on parchment lined baking sheets or use a non-stick mats. Your cookies will definitely stick otherwise and parchment/non-sick mats make for easy cleanup.
Flatten Cookies. These cookies won’t flatten very much when baked (unless your butter is too soft), so give them a little help and press down a little with your fingers to help flatten.
Bake cookies just until edges are golden. The key to soft, chewy cookies is to not overbake them. Take care to remove the cookies from the oven when the edges are slightly golden and the center is set but slightly underdone. They will continue to bake to perfection as they cool.
Do NOT microwave butter or cream cheese for Cream Cheese Frosting. Let butter and cream cheese soften at room temperature or it will be too runny. If it is runny for whatever reason, place it in the refrigerator to set a bit.
CAN I FREEZE CARROT CAKE COOKIES?
Yes! You can freeze frosted or unfrosted Carrot Cake Cookies.
Place frosted or unfrosted completely cooled cookies on a baking sheet without touching.
Place baking sheet in the freezer and freeze cookies until solid.
Wrap each cookie individually in plastic wrap and add to a freezer bag and seal.
When ready to eat, remove desired amount of cookies from freezer bag then remove from plastic wrap so condensation doesn’t form.
Let Carrot Cake Cookies thaw on the counter for 15-20 minutes. Happy spring, Happy Easter and Happy Carrot Cake Cookie eating!
Want to try this Carrot Cake Cookies Recipe?
Pin it to your COOKIES, DESSERT, or SPRING EASTER Board to SAVE for later!
Find me on Pinterest for more great recipes! I am always pinning :)!
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**5.** <https://celebratingsweets.com/carrot-cake-sandwich-cookies/>

¼ teaspoon pure vanilla extract
Instructions
Cookies:
Line two baking sheets with parchment paper (do not place the cookies directly on the baking sheets, they will spread too much).
Beat butter and sugars for 1minute until light and creamy. Add egg and vanilla and beat to combine, scraping the bowl if necessary.
In a separate bowl, combine flour, baking soda, baking powder, cinnamon and salt. Add the flour mixture to the butter mixture and beat on low until just combined. Add the oats, coconut, carrots and walnuts (if using) and mix until just combined.
Place the dough in the refrigerator for 30 minutes. Meanwhile, preheat oven to 350°F.
Scoop the dough into 2-teaspoon sized mounds and place a couple inches apart on the cookie sheets (make sure they are mounded and not flat). Ensure that the cookie dough mounds are similar in size so that cookies will bake up the same size.
Bake for 9-11 minutes, until golden brown and still slightly underdone in the center. If necessary, rotate your cookie sheets halfway through the baking time to ensure even baking. Optional (for perfectly round cookies): immediately after the cookies come out the oven place a round glass, bowl, or cookie cutter (larger than the cookie) upside down over the top of the cookie and gently but quickly swirl the glass/bowl/cookie cutter in a circular motion. The edges of the cookie will bump against the inside of the glass creating a perfectly round shape. Note: This only works when the cookies are hot, straight from the oven, and still on the warm baking sheet.
Cool the cookies completely on the baking sheets. Repeat with remaining dough, chilling the dough between batches and allowing the baking sheets to cool completely before adding the next batch of dough.
Once the cookies have cooled to room temperature, place the baked cookies in the refrigerator for 20 minutes. This will help them firm up and make them easier to handle when adding the frosting.
Frosting:
Beat cream cheese and butter until well combined. Add powdered sugar and vanilla extract. Beat until smooth and creamy, scraping the sides and bottom of the bowl as needed. If the frosting appears too thin, add a little more powdered sugar or place it in the refrigerator for about 30 minutes to firm up.
Spread frosting on the underside of half of the cookies and top with another cookie.
Video
Notes
These cookies are best within 1-2 days of making them. Store them in the refrigerator and eat them from the fridge or bring to room temp before serving.
CARROTS: Use the small holes on a box grater to grate the carrots. Do not use carrots that are packaged in water (like baby carrots), this could add too much moisture to the batter and make the cookies spread too much. When measuring the grated carrots place them loosely in the measuring cup – do NOT pack them in.
UPDATE: After several reviews that these cookies spread too much, I have added an additional 3 tablespoons flour to the recipe and added a 30 minute chill time. This makes for a sturdier cookie which will be a tiny bit thicker than the cookies pictured. If you live in a very dry climate (like me!), you could probably get away with 1 cup flour.

**6.** <https://www.loveandlemons.com/carrot-cake-cookies/>

baking / desserts — Jump to recipe
As I sat down to write this post, I remembered that I have a stash of these carrot cake cookies in the freezer. Just like carrot cake , they’re soft, moist, and filled with warm, spiced flavor. Walnuts or pecans add nutty crunch, and a tangy cream cheese frosting takes them over the top. Right now, I’m using all my willpower to resist running down the kitchen and devouring one on the spot.
But no! I want to tell you all about these carrot cake cookies first. They’re the perfect spring treat – wholesome enough for an afternoon snack, brunch, or (without the frosting) even breakfast, but still delicious enough for dessert. Jack’s picky about his carrot cake, and he can’t get enough of them. I think you’ll love them too.
Carrot Cake Cookie Recipe Ingredients
These carrot cake cookies taste just like their namesake – soft, spiced, and sweet – but they’re secretly healthy! Here’s what’s in them:
Grated carrots , of course! Be sure to shred your own carrots for this recipe. Store bought shredded carrots are too dry and coarse.
Ground flaxseed – Did I mention that these cookies are vegan? The flax replaces an egg, binding the cookie dough together.
Oat flour , almond flour , and whole rolled oats – Together, they give these cookies an amazing soft texture. They also make this recipe gluten-free!
Baking powder and baking soda – They help the cookies puff up as they bake.
Cinnamon and nutmeg – They fill the cookies with spiced carrot cake flavor.
Almond butter – It thickens the dough and adds rich, nutty flavor.
Coconut oil – For richness.
Maple syrup – It sweetens these cookies naturally and adds subtle maple flavor.
Vanilla extract – For warm depth of flavor.
Walnuts or pecans – They add a yummy nutty crunch! Use whichever you prefer – both are delicious.
And sea salt – To make all the flavors pop!
If you like, finish the cookies with cream cheese frosting. I top mine with this vegan frosting made from vegan butter, vegan cream cheese, powdered sugar , and vanilla.
Find the complete recipe with measurements below.
How to Make Carrot Cake Cookies
These carrot cake cookies are easy to make! Here’s what you need to do:
First, prepare the flax egg. Mix the ground flaxseed and warm water together in a small bowl, and set the mixture aside to thicken.
Meanwhile, combine the wet ingredients in one bowl and the dry ingredients in another. When the flax mixture has thickened, whisk it into the wet ingredients. Then, pour the wet ingredients into the dry ones.
Use a spatula to fold until the ingredients are just combined. Finally, fold in the walnuts or pecans.
Next, scoop the cookies! Use a large 1/4-cup cookie scoop to portion the dough onto two large, parchment-lined baking sheets.
Finally, bake. Transfer one sheet to a 350° oven and bake until the cookies are lightly browned around the edges. Allow them to cool for 5 minutes on the baking sheet before transferring them to a wire rack to cool completely. Repeat with the remaining sheet.
If desired, top the cookies with cream cheese frosting, and enjoy!
Carrot Cake Cookies Tips
It’ll be tempting to underbake them. Don’t! When you’re working with oat flour, it can be tricky to gauge when baked goods are done. These cookies might look nicely puffed and ready to eat after just 18 or 20 minutes in the oven, but in actuality, they may need a few minutes more. The best indicator here is their coloring. Make sure that they’re beginning to brown around the edges before you remove them from the oven. If the cookies are underdone, they’ll end up very soft and crumbly.
Don’t reach for one right away. These soft-baked cookies are fragile when they first come out of the oven, but they firm up as they cool. Make sure to leave them on the baking sheet for at least 5 minutes to set up before you transfer them to a wire rack. Otherwise, the cookies will crumble!
If you want to frost them, allow them to cool completely first. Just like when you make carrot cake , you need to allow the cookies to cool to room temperature before you top them with frosting. If they’re still warm, the frosting will melt!
Freeze the extras. These carrot cake cookies freeze perfectly. I like to eat one right away and freeze the rest for days when I’m craving something sweet. To thaw, leave them in the fridge overnight, or let them sit for an hour at room temperature. Or, for a faster treat, pop them in the microwave for about 30 seconds.
More Favorite Cookie Recipes

**7.** <https://www.crazyforcrust.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies Recipe Recipe
Why We Love Carrot Cake Cookies
If it’s springtime, you can bet I’m going crazy for all the carrot cake recipes like these soft carrot cake cookies. They are a great way to get that fix without making and baking a whole cake.
They have everything – freshly shredded carrots, cinnamon-spice, chopped nuts, and a dreamy cream cheese frosting to top them off.
First and foremost, these are Mel’s favorite cookies! He loves carrot cake anything and gives these five stars.
I love them because they are perfectly balanced – just the right amount of carrots, spice, and frosting. The texture is wonderful, too. They are soft and tender – almost like cake!
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VIDEO: How to make Carrot Cake Cookies
Ingredients in Carrot Cookies
All-purpose flour, Baking soda, Salt: traditional cookie ingredients
Cinnamon: for that spice cake/carrot cake flavor
Unsalted Butter: make sure it’s softened
Brown sugar: I love the flavor brown sugar adds to these cookies
Large egg and Vanilla extract: again, typical for cookies
Shredded carrots: shred your own!
Chopped pecans or walnuts: optional for some crunch
Important Note: I highly recommend shredding fresh carrots. Don’t use the pre-shredded kind because they don’t taste as good and are usually dried out. Fresh is best!
How to Make Carrot Cake Cookies from Scratch
Whisk the flour, baking soda and cinnamon in a small bowl.
Cream the butter and sugar for one to two minutes in a large bowl.
Mix in the egg and vanilla until smooth
Add the flour mixture and mix.
Stir in the carrots and chopped nuts.
Scoop two tablespoons of the dough to form each ball. Place them two inches apart on a prepared cookie sheet. Gently press each ball to flatten them.
Bake the cookies for 13 to 16 minutes. The cookies are done when they are no longer glossy on top. Allow them to cool before frosting.
Cream Cheese Frosting
This is a simple cream cheese frosting – the carrot cake cookies aren’t complete without it!
Softened butter
Vanilla
Salt
Beat the cream cheese and butter in a bowl until smooth. Slowly add the powdered sugar and mix until combined. Add the vanilla and salt and beat at high speed until the frosting is smooth.
When the cookies are completely cooled, top them with the frosting. I like to add a dusting of cinnamon and finely chopped nuts for decoration.
How to Store Carrot Cake Cookies
Room temperature: Keep them in an airtight container, and they will keep for three days.
Freezer: They will keep in the freezer for up to two months. You can freeze them plain and add the frosting later or freeze them frosted.
The next time you’re craving cake, you should give this easy carrot cake cookies recipe a try. Each one is like a little piece of carrot cake heaven. Share them with family and friends, or tuck them away in the freezer to enjoy whenever you get a craving.
Expert Tips
Use a cookie scoop to scoop the cookies so they’re uniform in size. Use any size cookie scoop you want.
Don’t forget to lightly press the cookie ball with the palm of your hand before baking. Don’t flatten too much but they need a little help to get started.
Swap out walnuts for pecans or omit the nuts entirely!
Don’t use pre-shredded carrots. Be sure to shred your own so they soften in the oven.
FAQ
Do I have to frost the cookies?
No, you can definitely leave them plain, but cream cheese frosting is SO good on them!
How do I store the frosting?
Store any unused frosting in an airtight container in the refrigerator.
Can I make Carrot Cake Sandwich Cookies with this recipe?
Yes for sure! Just make the cookies 1-tablespoon size instead of 2-tablespoon size.
Do I have to add nuts?
No you can skip them for sure!
Can I make the frosting a color?
Yes you can tint the frosting any color you like. Or dust the tops with cinnamon instead of nuts.
Why didn’t my carrot cookies flatten?
Make sure you press them down a bit with the palm of your hand before baking. These stay puffy and soft – like carrot cake – and don’t spread much.
If you love this recipe, try these:

**8.** <https://www.twosisterscrafting.com/carrot-cake-cookies-cream-cheese-frosting/>

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**9.** <https://www.landolakes.com/recipe/17080/>

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And don't forget to tag us @landolakesktchn .
More Recipes To Make

**10.** <https://bellyfull.net/carrot-cake-cookies/>

We have no data for this page, because it isn't accessible for our crawler.

**carrot cake cookies recipe**

**1.** <https://www.lecremedelacrumb.com/carrot-cake-cookies/>

Creme De La Crumb
Home » Dessert » Carrot Cake Cookies
4.98 from 46 votes
Published: April 8, 2022
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You know I love carrot cake in any shape or form. From the OG cake to bread to cupcakes to now cookies! Yeah, that’s right, carrot cake cookies are so good, moist, chewy and delicious, one bite and you’ll wonder why you’ve never made them before!
How to Make This Recipe
Ready to make carrot cake cookies? These take less than 40 minutes! Crazy!
Making the Cookies
First, go ahead and preheat the oven to 350 degrees. Then, very lightly grease a baking sheet or (and this works better), line with a nonstick baking mat.
Now take out a medium-size bowl and whisk together the flour, baking soda, salt, and cinnamon.
In a separate, large bowl combine the butter and the sugars and then mix them together for 2-3 minutes, or until it is light and fluffy.
To the butter/sugar mixture, add in the vanilla and eggs and mix, then stir in the grated carrots.
Now, take the dry ingredients and add them to the wet ingredients (stirring until they are just incorporated and there are no more streaks of flour). Be careful not to over-mix the batter.
Drop the cookie batter by the spoonful (I used a large cookie scoop, about 2 tablespoons) onto the prepared baking sheet, spacing them at least 2-3 inches apart.
Bake the cookies in the preheated oven for 10-12 minutes, or until the edges begin to brown and the tops look dry. Allow the cookies to cool on baking sheet for about 5 minutes before transferring them to a cooling rack to cool completely.
Making the Frosting
You can start making the frosting while cookies are cooling. In a small sauce pan, melt the butter over medium-low heat. Then, once the butter is melted, start stirring it over the heat for about 2-4 minutes longer, or until the color changes from pale yellow to a deep golden-brown. Remove the butter from the heat.
In a large, clean bowl combine the cream cheese with the browned butter and mix well.
Gradually mix in the powdered sugar 1 cup at a time, till it’s completely incorporated. Then, mix in the vanilla and milk 1 tablespoon at a time until you reach the desired consistency (the icing should be fluffy and easily spreadable).
Frost the carrot cake cookies only when they have completely cooled.
Store the carrot cake cookies in an airtight container at room temperature for up to 5 days.
Why This Recipe Works
So easy — 40 minutes (or less!) till you have these babies in your mouth. That’s from start to finish, icing and all. You certainly can’t beat that!
So delicious — If you love carrot cake anything, then you’ll love these carrot cake cookies. Just the right amount of sweet and cinnamon, plus they are buttery, and carrotty and that icing — heaven!
Perfect amount of carrots — As much as I love carrot cake, I admit, sometimes there can be too many carrots. These carrot cake cookies are not overloaded with carrot taste. They have just enough — only 1.5 cups, which spread out perfectly among the batter so as not to be too overwhelming.
Unique — When was the last time you had a carrot cake cookie at Easter brunch or a potluck or bake sale? I’d wager to say maybe never? Easy enough to make and take on the road with you, and just different (and delicious) enough to make them the hit of the party!
Expert Tips
A note on the carrots: My advice is to be sure to use fresh carrots and grate them yourself. Pre-shredded carrots are too dry and will not have enough moisture for your cookie batter. Trust me on this! You will regret using pre-shredded carrots.
When using butter that is “room temperature,” this does not meet completely softened. It means it should be still somewhat firm to the touch. Using butter that is too warm (or beginning to melt) will cause your cookies to spread too much.
Feel like your carrot cake cookies aren’t complete without nuts? Add a ¼ to a ½ cup of chopped pecans or walnuts to your batter (depending on how nutty you like your cookies). Or you can sprinkle some chopped nuts over the top of the frosting while it’s still wet for just a hint of nuttiness and a lovely frosting garnish!
Do not microwave the cream cheese or the butter to soften. You will end up with melted/too soft butter and/or cream cheese that will end up making your cookies flat or your cream cheese runny.
If they’re not room temperature, you can quickly soften the butter by adding hot water to a dish or bowl that can fit over the top of the butter. Let the hot water sit in the dish for a few minutes, then dump out the water and turn the dish upside down on top of the butter. The heat from the dish will soften it.
To soften cream cheese, remove it from all packaging and cut it into tiny cubes on a plate or cutting board.
More Recipes You’ll Love

**2.** <https://www.delish.com/cooking/recipe-ideas/recipes/a50448/carrot-cake-cookies-recipe/>

Save to My Recipes
Ethan Calabrese
Who says you have to wait until Easter? These flavor-packed cookies are an easy and fun mash-up of two iconic desserts: fluffy carrot cake and classic oatmeal cookies. All of the flavor of a carrot cake, in a fraction of the time. Cookies are super simple but here are a few tips to help you get them just right:
Give the carrots a squeeze
Like with classic carrot cake, carrots keep this cookie soft and moist, BUT there is such a thing as too moist. To avoid overly saturated batter, before adding the carrots to the bowl, lay them on a paper towel or clean tea towel in one layer and top with another paper towel or clean dish rag. Roll the towel, pressing the water out of the carrots. You should only need to do this once to remove some liquid from the carrots.
Chill the dough
While it's not 100% mandatory, if you've got the time and space, chill your cookie dough balls after scooping them. Even 20 minutes in the refrigerator will allow the dry ingredients time to absorb moisture and help keep the cookies from spreading too quickly as they bake.
Get the perfect drizzle
For an extra sharp cream cheese drizzle, cut a tiny hole into the corner of a disposable plastic storage bag or piping bag, fill with icing, and hold the bag perpendicular to the cookie as you pipe. It is also 100% acceptable to use a knife to smear the cream cheese frosting on the bottoms of the cookies and sandwich them together.
Make them ahead
After scooping the dough, place the dough balls on a sheet tray in the freezer to completely harden. Move them to a zip-top freezer-safe bag and they will keep for up to 9 months. You can also bake them and freeze the baked cookies for up to 1 month.
Since the frosting contains cream cheese, it is best to refrigerate any extra frosting. Refrigeration will dry the cookies out so it's best to frost these as you're ready to eat them and keep leftover unfrosted cookies in an airtight container at room temperature for up to 4 days.
Feeling ambitious? Whip up a batch of refreshing
oat milk to dunk your cookies in or make some caramel for an extra decadent drizzle on top. For another fun twist on Carrot Cake , try our Carrot Cake Cheesecake.
If you've made this recipe, we'd love to know how you liked it—be sure to leave us a comment and rating down below!
Editor's Note: The introduction to this recipe was updated on April 6, 2022 to include more information about the dish.
Read More
(1 1/2 sticks) butter, softened
1 c.
packed shredded carrots (from 2 medium carrots)
3/4 c.
cream cheese, at room temperature
4 tsp.
Directions
Step 1
Preheat oven to 350º and line a baking sheet with parchment. In a bowl of an electric mixer, beat butter and sugars until light and fluffy. Add eggs, one at a time, until incorporated, then add vanilla. In a separate bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt. Add dry ingredients to butter mixture until well-combined.
Step 2 Stir in carrots, coconut, raisins, and oats and mix until just combined.
Step 3Scoop 1” rounds of dough onto baking sheet. Bake until golden, 15 to 18 minutes. Let cool.
Step 4Make glaze: Beat together cream cheese, powdered sugar, milk, and vanilla until combined. Drizzle glaze over each cookie and let harden before serving.
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Ethan Calabrese

**3.** <https://www.thepioneerwoman.com/food-cooking/recipes/a39131603/carrot-cake-cookies-recipe/>

Will Dickey
Lovers of
carrot cake , behold: Your favorite cake is even better transformed into a cookie! While you typically have to wait until Easter to taste a slice of nutty carrot cake with cream cheese frosting, you can now get your fix any time of year with ease! And the best part is that these scrumptious cookies can be baked and frozen, so you can get your fill quickly any time a craving strikes!
Where did carrot cake come from?
Rich with natural sugars, carrots were often used in desserts and baked goods in England during World War II when sugar was rationed. American bakers soon caught on, and carrot cake became a super-popular wedding cake in the 1970s.
Can you use pre-shredded carrots in this recipe?
Although it can be tempting to reach for a bag of pre-shredded carrots, we recommend grating fresh carrots for these cookies! Grated fresh carrots have a higher water content and will yield cookies that are more moist and tender. To make grating carrots easy, use a food processor with the grating blade attached. Otherwise, grate the carrots on the small holes of your box grater.
Can you make carrot cake cookies ahead of time?
You bet! The cookies can be baked, cooled, and frozen in a Ziploc freezer bag up to a month, then thawed for two hours. Top them with the frosting and toasted walnuts or orange jimmy sprinkles just before serving.
Read More
Step
1
For the cookies: Preheat the oven to 350° with oven racks in the upper and lower thirds of the oven. Line 3 baking sheets with parchment paper; set aside.
Step 2Beat the butter, brown sugar, and granulated sugar in the bowl of a stand mixer fitted with the paddle attachment on medium speed until pale and creamy, about 3 minutes. Add the eggs and vanilla extract. Beat until well combined, stopping to scrape the sides of the bowl, as needed.
Step 3Whisk together the flour, cinnamon, ground ginger, baking powder, baking soda, and salt in a medium bowl. Gradually add the flour mixture to the butter mixture with the mixer on low. Beat until well combined, about 1 minute. Stir in the carrots and walnuts.
Step 4Drop spoonfuls (about 2 tablespoons each) of the dough on the prepared baking sheets using a 1 3/4-inch cookie scoop, spacing at least 2-inches apart. Bake two pans at a time, rotating halfway through cooking, until the cookies are lightly browned on the edges, 12 to 14 minutes. Cool the cookies on the pans for 3 minutes. Transfer to a wire rack to cool completely, about 30 minutes. Repeat with the remaining cookies.
Step 5 For the frosting: Beat the cream cheese and butter in the bowl of a stand mixer fitted with a paddle attachment on medium speed until smooth, about 3 minutes. Add the powdered sugar and vanilla with the mixer on low, beating until combined. Increase the speed to medium and beat until fluffy, about 2 minutes.
Step 6Dollop a spoonful of frosting on the top of each cookie and spread all over the top. Sprinkle with orange jimmy sprinkles or chopped toasted walnuts, if you like.
Unfrosted carrot cake cookies can be stored in an airtight container at room temperature up to 3 days. Top with frosting and nuts or sprinkles just before serving.
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**4.** <https://carlsbadcravings.com/carrot-cake-cookies/>

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Soft and chewy Carrot Cake Cookies smothered in silky Cream Cheese Frosting for individual bites of carrot cake bliss! These Carrot Cake Cookies are perfectly portable, perfectly tender, and perfectly melt-in-your-mouth addicting. They encapsulate everything you love about Carrot Cake with its aromatic fragrant spices, carrots and pecans rolled into easy-to-make chewy cookie form. And of course, Carrot Cake wouldn’t be Carrot Cake without tangy, rich and luscious Cream Cheese Frosting.
Today is officially the first day of spring which means it’s time for everything carrot cake! Carrot Cake is definitely a spring dessert I look forward to all year round; so much so that I’ve already made Layered Carrot Cake , Cream Cheese Stuffed Carrot Cake , Carrot Cake Crepes , and now these Carrot Cake Cookies!
LOOKING FOR MORE SPRING DESSERT RECIPES?
Cream Cheese Stuffed Banana Coffee Cake
Carrot Cake Cookies
These irresistible Carrot Cake Cookies got an “oh wow” from Patrick. Who proceeded to devour 1, 2, 3,… and I had to send them to work with him because I have no self control when it comes to these cake-like morsels…and neither did his colleagues.
These easy Carrot Cake Cookies are tender and soft from the carrots and wonderfully chewy from the oatmeal. They are bursting with just the right amount of sweet aromatic spices. They are delicious on their own but exponentially more delicious with the Cream Cheese Frosting as the juxtaposition of the hearty cookies with the silky, sweet frosting is nothing short of divine – so please don’t skip it!
TIPS FOR MAKING CARROT CAKE COOKIES
Let butter soften at room temperature TO room temperature. As in all cookies (unless they call for melted butter) never microwave your butter or your cookies will spread too much when baked. The butter should be slightly softened at room temperature and will soften as needed while you beat it.
Use the small holes on a box grater to grate the carrots.
Do NOT use pre-grated matchstick carrots. These carrot are too thick for our cookies and don’t release moisture like freshly grated carrots.
Use quick oats or make your own. Old-fashioned whole rolled oats will not work in this recipe, but that’s usually what I always have on hand. You can make you own quick oats by pulsing whole oats in your food processor 5-8 times or until they resemble the consistency of quick oats.
Use a cookie scoop. This makes your life easier and ensures the cookies are all the same size and bake in the same amount of time. I used a 1 1/2″ or 1 ½ tablespoon cookie scoop. If you have a different size, that is totally fine, just adjust baking time accordingly.
Bake the cookies on parchment lined baking sheets or use a non-stick mats. Your cookies will definitely stick otherwise and parchment/non-sick mats make for easy cleanup.
Flatten Cookies. These cookies won’t flatten very much when baked (unless your butter is too soft), so give them a little help and press down a little with your fingers to help flatten.
Bake cookies just until edges are golden. The key to soft, chewy cookies is to not overbake them. Take care to remove the cookies from the oven when the edges are slightly golden and the center is set but slightly underdone. They will continue to bake to perfection as they cool.
Do NOT microwave butter or cream cheese for Cream Cheese Frosting. Let butter and cream cheese soften at room temperature or it will be too runny. If it is runny for whatever reason, place it in the refrigerator to set a bit.
CAN I FREEZE CARROT CAKE COOKIES?
Yes! You can freeze frosted or unfrosted Carrot Cake Cookies.
Place frosted or unfrosted completely cooled cookies on a baking sheet without touching.
Place baking sheet in the freezer and freeze cookies until solid.
Wrap each cookie individually in plastic wrap and add to a freezer bag and seal.
When ready to eat, remove desired amount of cookies from freezer bag then remove from plastic wrap so condensation doesn’t form.
Let Carrot Cake Cookies thaw on the counter for 15-20 minutes. Happy spring, Happy Easter and Happy Carrot Cake Cookie eating!
Want to try this Carrot Cake Cookies Recipe?
Pin it to your COOKIES, DESSERT, or SPRING EASTER Board to SAVE for later!
Find me on Pinterest for more great recipes! I am always pinning :)!
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**5.** <https://www.loveandlemons.com/carrot-cake-cookies/>

baking / desserts — Jump to recipe
As I sat down to write this post, I remembered that I have a stash of these carrot cake cookies in the freezer. Just like carrot cake , they’re soft, moist, and filled with warm, spiced flavor. Walnuts or pecans add nutty crunch, and a tangy cream cheese frosting takes them over the top. Right now, I’m using all my willpower to resist running down the kitchen and devouring one on the spot.
But no! I want to tell you all about these carrot cake cookies first. They’re the perfect spring treat – wholesome enough for an afternoon snack, brunch, or (without the frosting) even breakfast, but still delicious enough for dessert. Jack’s picky about his carrot cake, and he can’t get enough of them. I think you’ll love them too.
Carrot Cake Cookie Recipe Ingredients
These carrot cake cookies taste just like their namesake – soft, spiced, and sweet – but they’re secretly healthy! Here’s what’s in them:
Grated carrots , of course! Be sure to shred your own carrots for this recipe. Store bought shredded carrots are too dry and coarse.
Ground flaxseed – Did I mention that these cookies are vegan? The flax replaces an egg, binding the cookie dough together.
Oat flour , almond flour , and whole rolled oats – Together, they give these cookies an amazing soft texture. They also make this recipe gluten-free!
Baking powder and baking soda – They help the cookies puff up as they bake.
Cinnamon and nutmeg – They fill the cookies with spiced carrot cake flavor.
Almond butter – It thickens the dough and adds rich, nutty flavor.
Coconut oil – For richness.
Maple syrup – It sweetens these cookies naturally and adds subtle maple flavor.
Vanilla extract – For warm depth of flavor.
Walnuts or pecans – They add a yummy nutty crunch! Use whichever you prefer – both are delicious.
And sea salt – To make all the flavors pop!
If you like, finish the cookies with cream cheese frosting. I top mine with this vegan frosting made from vegan butter, vegan cream cheese, powdered sugar , and vanilla.
Find the complete recipe with measurements below.
How to Make Carrot Cake Cookies
These carrot cake cookies are easy to make! Here’s what you need to do:
First, prepare the flax egg. Mix the ground flaxseed and warm water together in a small bowl, and set the mixture aside to thicken.
Meanwhile, combine the wet ingredients in one bowl and the dry ingredients in another. When the flax mixture has thickened, whisk it into the wet ingredients. Then, pour the wet ingredients into the dry ones.
Use a spatula to fold until the ingredients are just combined. Finally, fold in the walnuts or pecans.
Next, scoop the cookies! Use a large 1/4-cup cookie scoop to portion the dough onto two large, parchment-lined baking sheets.
Finally, bake. Transfer one sheet to a 350° oven and bake until the cookies are lightly browned around the edges. Allow them to cool for 5 minutes on the baking sheet before transferring them to a wire rack to cool completely. Repeat with the remaining sheet.
If desired, top the cookies with cream cheese frosting, and enjoy!
Carrot Cake Cookies Tips
It’ll be tempting to underbake them. Don’t! When you’re working with oat flour, it can be tricky to gauge when baked goods are done. These cookies might look nicely puffed and ready to eat after just 18 or 20 minutes in the oven, but in actuality, they may need a few minutes more. The best indicator here is their coloring. Make sure that they’re beginning to brown around the edges before you remove them from the oven. If the cookies are underdone, they’ll end up very soft and crumbly.
Don’t reach for one right away. These soft-baked cookies are fragile when they first come out of the oven, but they firm up as they cool. Make sure to leave them on the baking sheet for at least 5 minutes to set up before you transfer them to a wire rack. Otherwise, the cookies will crumble!
If you want to frost them, allow them to cool completely first. Just like when you make carrot cake , you need to allow the cookies to cool to room temperature before you top them with frosting. If they’re still warm, the frosting will melt!
Freeze the extras. These carrot cake cookies freeze perfectly. I like to eat one right away and freeze the rest for days when I’m craving something sweet. To thaw, leave them in the fridge overnight, or let them sit for an hour at room temperature. Or, for a faster treat, pop them in the microwave for about 30 seconds.
More Favorite Cookie Recipes

**6.** <https://celebratingsweets.com/carrot-cake-sandwich-cookies/>

¼ teaspoon pure vanilla extract
Instructions
Cookies:
Line two baking sheets with parchment paper (do not place the cookies directly on the baking sheets, they will spread too much).
Beat butter and sugars for 1minute until light and creamy. Add egg and vanilla and beat to combine, scraping the bowl if necessary.
In a separate bowl, combine flour, baking soda, baking powder, cinnamon and salt. Add the flour mixture to the butter mixture and beat on low until just combined. Add the oats, coconut, carrots and walnuts (if using) and mix until just combined.
Place the dough in the refrigerator for 30 minutes. Meanwhile, preheat oven to 350°F.
Scoop the dough into 2-teaspoon sized mounds and place a couple inches apart on the cookie sheets (make sure they are mounded and not flat). Ensure that the cookie dough mounds are similar in size so that cookies will bake up the same size.
Bake for 9-11 minutes, until golden brown and still slightly underdone in the center. If necessary, rotate your cookie sheets halfway through the baking time to ensure even baking. Optional (for perfectly round cookies): immediately after the cookies come out the oven place a round glass, bowl, or cookie cutter (larger than the cookie) upside down over the top of the cookie and gently but quickly swirl the glass/bowl/cookie cutter in a circular motion. The edges of the cookie will bump against the inside of the glass creating a perfectly round shape. Note: This only works when the cookies are hot, straight from the oven, and still on the warm baking sheet.
Cool the cookies completely on the baking sheets. Repeat with remaining dough, chilling the dough between batches and allowing the baking sheets to cool completely before adding the next batch of dough.
Once the cookies have cooled to room temperature, place the baked cookies in the refrigerator for 20 minutes. This will help them firm up and make them easier to handle when adding the frosting.
Frosting:
Beat cream cheese and butter until well combined. Add powdered sugar and vanilla extract. Beat until smooth and creamy, scraping the sides and bottom of the bowl as needed. If the frosting appears too thin, add a little more powdered sugar or place it in the refrigerator for about 30 minutes to firm up.
Spread frosting on the underside of half of the cookies and top with another cookie.
Video
Notes
These cookies are best within 1-2 days of making them. Store them in the refrigerator and eat them from the fridge or bring to room temp before serving.
CARROTS: Use the small holes on a box grater to grate the carrots. Do not use carrots that are packaged in water (like baby carrots), this could add too much moisture to the batter and make the cookies spread too much. When measuring the grated carrots place them loosely in the measuring cup – do NOT pack them in.
UPDATE: After several reviews that these cookies spread too much, I have added an additional 3 tablespoons flour to the recipe and added a 30 minute chill time. This makes for a sturdier cookie which will be a tiny bit thicker than the cookies pictured. If you live in a very dry climate (like me!), you could probably get away with 1 cup flour.

**7.** <https://www.crazyforcrust.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies Recipe Recipe
Why We Love Carrot Cake Cookies
If it’s springtime, you can bet I’m going crazy for all the carrot cake recipes like these soft carrot cake cookies. They are a great way to get that fix without making and baking a whole cake.
They have everything – freshly shredded carrots, cinnamon-spice, chopped nuts, and a dreamy cream cheese frosting to top them off.
First and foremost, these are Mel’s favorite cookies! He loves carrot cake anything and gives these five stars.
I love them because they are perfectly balanced – just the right amount of carrots, spice, and frosting. The texture is wonderful, too. They are soft and tender – almost like cake!
They are freezer-friendly! You can freeze them frosted or unfrosted for up to two months.Making this carrot cake cookie recipe
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All-purpose flour, Baking soda, Salt: traditional cookie ingredients
Cinnamon: for that spice cake/carrot cake flavor
Unsalted Butter: make sure it’s softened
Brown sugar: I love the flavor brown sugar adds to these cookies
Large egg and Vanilla extract: again, typical for cookies
Shredded carrots: shred your own!
Chopped pecans or walnuts: optional for some crunch
Important Note: I highly recommend shredding fresh carrots. Don’t use the pre-shredded kind because they don’t taste as good and are usually dried out. Fresh is best!
How to Make Carrot Cake Cookies from Scratch
Whisk the flour, baking soda and cinnamon in a small bowl.
Cream the butter and sugar for one to two minutes in a large bowl.
Mix in the egg and vanilla until smooth
Add the flour mixture and mix.
Stir in the carrots and chopped nuts.
Scoop two tablespoons of the dough to form each ball. Place them two inches apart on a prepared cookie sheet. Gently press each ball to flatten them.
Bake the cookies for 13 to 16 minutes. The cookies are done when they are no longer glossy on top. Allow them to cool before frosting.
Cream Cheese Frosting
This is a simple cream cheese frosting – the carrot cake cookies aren’t complete without it!
Softened butter
Vanilla
Salt
Beat the cream cheese and butter in a bowl until smooth. Slowly add the powdered sugar and mix until combined. Add the vanilla and salt and beat at high speed until the frosting is smooth.
When the cookies are completely cooled, top them with the frosting. I like to add a dusting of cinnamon and finely chopped nuts for decoration.
How to Store Carrot Cake Cookies
Room temperature: Keep them in an airtight container, and they will keep for three days.
Freezer: They will keep in the freezer for up to two months. You can freeze them plain and add the frosting later or freeze them frosted.
The next time you’re craving cake, you should give this easy carrot cake cookies recipe a try. Each one is like a little piece of carrot cake heaven. Share them with family and friends, or tuck them away in the freezer to enjoy whenever you get a craving.
Expert Tips
Use a cookie scoop to scoop the cookies so they’re uniform in size. Use any size cookie scoop you want.
Don’t forget to lightly press the cookie ball with the palm of your hand before baking. Don’t flatten too much but they need a little help to get started.
Swap out walnuts for pecans or omit the nuts entirely!
Don’t use pre-shredded carrots. Be sure to shred your own so they soften in the oven.
FAQ
Do I have to frost the cookies?
No, you can definitely leave them plain, but cream cheese frosting is SO good on them!
How do I store the frosting?
Store any unused frosting in an airtight container in the refrigerator.
Can I make Carrot Cake Sandwich Cookies with this recipe?
Yes for sure! Just make the cookies 1-tablespoon size instead of 2-tablespoon size.
Do I have to add nuts?
No you can skip them for sure!
Can I make the frosting a color?
Yes you can tint the frosting any color you like. Or dust the tops with cinnamon instead of nuts.
Why didn’t my carrot cookies flatten?
Make sure you press them down a bit with the palm of your hand before baking. These stay puffy and soft – like carrot cake – and don’t spread much.
If you love this recipe, try these:

**8.** <https://www.twosisterscrafting.com/carrot-cake-cookies-cream-cheese-frosting/>

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**9.** <https://bake-eat-repeat.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies
Jump to Recipe
These carrot cake cookies are easy to make and taste fantastic! Soft and chewy carrot sandwich cookies filled with cream cheese frosting!
Disclosure: This post has been sponsored by California Raisins and I have been compensated for my time. All opinions are, as always, my own.
These carrot cake cookies are amazing! My family absolutely loved them.
If you feel like carrot cake for dessert, but don’t want to make something that big, these carrot cake cookies are for you!
This sweet treat is basically a chewy, oatmeal raisin sandwich cookie, but with carrot cake flavours.
All the carrot cake flavour you want, but in a cute little sandwich cookie.
A soft and chewy carrot oatmeal cookie sandwiched around some delicious cream cheese frosting. These cookies are so good.
Make them soon – you’ll love them!
How do you make carrot cookies from scratch?
Carrot cookies are very easy to make from scratch. These carrot cake cookies are made with oatmeal, freshly grated carrots, coconut, and naturally sweet California Raisins.
You end up with a soft and chewy sandwich cookie that is full of carrot cake flavour.
These cookies are delicious on their own, but are even better when sandwiched around some tasty cream cheese frosting. Everyone will love these carrot sandwich cookies!
What is the best way to grate carrots for carrot cake cookies?
The best way to grate carrots for these cookies is with the small holes on a box grater or food processor. You will want to grate the carrots finely, because coarsely grated carrots do not work as well in these cookies.
Measure the finely grated carrots by packing them loosely into the measuring cup; don’t pack them in as tightly as possible.
How should I store carrot cookies?
These cookies have a fair bit of moisture in them, so it’s best to store them between layers of wax paper so they don’t stick together.
Since these carrot cake sandwich cookies have cream cheese frosting, they should be stored in the fridge. They will keep well in the fridge for 5-7 days or can be frozen for up to 3 months.
How to make Carrot Cake Cookies:
Make sure to use finely grated carrots for these cookies. Coarsely grated carrots do not work well here.
These cookies are tasty on their own without the cream cheese frosting if you prefer not to make them into sandwich cookies.
This recipe makes a large batch of 40 sandwich cookies. It can easily be halved if you don’t want to make such a large batch of cookies.
Make sure to use California Raisins in these cookies – they’re the best raisins in the world! You can learn more about California Raisins here .
Here are some more great cookie recipes for you:

**10.** <https://bellyfull.net/carrot-cake-cookies/>

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**carrot cake cookies**

**1.** <https://www.loveandlemons.com/carrot-cake-cookies/>

baking / desserts — Jump to recipe
As I sat down to write this post, I remembered that I have a stash of these carrot cake cookies in the freezer. Just like carrot cake , they’re soft, moist, and filled with warm, spiced flavor. Walnuts or pecans add nutty crunch, and a tangy cream cheese frosting takes them over the top. Right now, I’m using all my willpower to resist running down the kitchen and devouring one on the spot.
But no! I want to tell you all about these carrot cake cookies first. They’re the perfect spring treat – wholesome enough for an afternoon snack, brunch, or (without the frosting) even breakfast, but still delicious enough for dessert. Jack’s picky about his carrot cake, and he can’t get enough of them. I think you’ll love them too.
Carrot Cake Cookie Recipe Ingredients
These carrot cake cookies taste just like their namesake – soft, spiced, and sweet – but they’re secretly healthy! Here’s what’s in them:
Grated carrots , of course! Be sure to shred your own carrots for this recipe. Store bought shredded carrots are too dry and coarse.
Ground flaxseed – Did I mention that these cookies are vegan? The flax replaces an egg, binding the cookie dough together.
Oat flour , almond flour , and whole rolled oats – Together, they give these cookies an amazing soft texture. They also make this recipe gluten-free!
Baking powder and baking soda – They help the cookies puff up as they bake.
Cinnamon and nutmeg – They fill the cookies with spiced carrot cake flavor.
Almond butter – It thickens the dough and adds rich, nutty flavor.
Coconut oil – For richness.
Maple syrup – It sweetens these cookies naturally and adds subtle maple flavor.
Vanilla extract – For warm depth of flavor.
Walnuts or pecans – They add a yummy nutty crunch! Use whichever you prefer – both are delicious.
And sea salt – To make all the flavors pop!
If you like, finish the cookies with cream cheese frosting. I top mine with this vegan frosting made from vegan butter, vegan cream cheese, powdered sugar , and vanilla.
Find the complete recipe with measurements below.
How to Make Carrot Cake Cookies
These carrot cake cookies are easy to make! Here’s what you need to do:
First, prepare the flax egg. Mix the ground flaxseed and warm water together in a small bowl, and set the mixture aside to thicken.
Meanwhile, combine the wet ingredients in one bowl and the dry ingredients in another. When the flax mixture has thickened, whisk it into the wet ingredients. Then, pour the wet ingredients into the dry ones.
Use a spatula to fold until the ingredients are just combined. Finally, fold in the walnuts or pecans.
Next, scoop the cookies! Use a large 1/4-cup cookie scoop to portion the dough onto two large, parchment-lined baking sheets.
Finally, bake. Transfer one sheet to a 350° oven and bake until the cookies are lightly browned around the edges. Allow them to cool for 5 minutes on the baking sheet before transferring them to a wire rack to cool completely. Repeat with the remaining sheet.
If desired, top the cookies with cream cheese frosting, and enjoy!
Carrot Cake Cookies Tips
It’ll be tempting to underbake them. Don’t! When you’re working with oat flour, it can be tricky to gauge when baked goods are done. These cookies might look nicely puffed and ready to eat after just 18 or 20 minutes in the oven, but in actuality, they may need a few minutes more. The best indicator here is their coloring. Make sure that they’re beginning to brown around the edges before you remove them from the oven. If the cookies are underdone, they’ll end up very soft and crumbly.
Don’t reach for one right away. These soft-baked cookies are fragile when they first come out of the oven, but they firm up as they cool. Make sure to leave them on the baking sheet for at least 5 minutes to set up before you transfer them to a wire rack. Otherwise, the cookies will crumble!
If you want to frost them, allow them to cool completely first. Just like when you make carrot cake , you need to allow the cookies to cool to room temperature before you top them with frosting. If they’re still warm, the frosting will melt!
Freeze the extras. These carrot cake cookies freeze perfectly. I like to eat one right away and freeze the rest for days when I’m craving something sweet. To thaw, leave them in the fridge overnight, or let them sit for an hour at room temperature. Or, for a faster treat, pop them in the microwave for about 30 seconds.
More Favorite Cookie Recipes

**2.** <https://www.thepioneerwoman.com/food-cooking/recipes/a39131603/carrot-cake-cookies-recipe/>

Will Dickey
Lovers of
carrot cake , behold: Your favorite cake is even better transformed into a cookie! While you typically have to wait until Easter to taste a slice of nutty carrot cake with cream cheese frosting, you can now get your fix any time of year with ease! And the best part is that these scrumptious cookies can be baked and frozen, so you can get your fill quickly any time a craving strikes!
Where did carrot cake come from?
Rich with natural sugars, carrots were often used in desserts and baked goods in England during World War II when sugar was rationed. American bakers soon caught on, and carrot cake became a super-popular wedding cake in the 1970s.
Can you use pre-shredded carrots in this recipe?
Although it can be tempting to reach for a bag of pre-shredded carrots, we recommend grating fresh carrots for these cookies! Grated fresh carrots have a higher water content and will yield cookies that are more moist and tender. To make grating carrots easy, use a food processor with the grating blade attached. Otherwise, grate the carrots on the small holes of your box grater.
Can you make carrot cake cookies ahead of time?
You bet! The cookies can be baked, cooled, and frozen in a Ziploc freezer bag up to a month, then thawed for two hours. Top them with the frosting and toasted walnuts or orange jimmy sprinkles just before serving.
Read More
Step
1
For the cookies: Preheat the oven to 350° with oven racks in the upper and lower thirds of the oven. Line 3 baking sheets with parchment paper; set aside.
Step 2Beat the butter, brown sugar, and granulated sugar in the bowl of a stand mixer fitted with the paddle attachment on medium speed until pale and creamy, about 3 minutes. Add the eggs and vanilla extract. Beat until well combined, stopping to scrape the sides of the bowl, as needed.
Step 3Whisk together the flour, cinnamon, ground ginger, baking powder, baking soda, and salt in a medium bowl. Gradually add the flour mixture to the butter mixture with the mixer on low. Beat until well combined, about 1 minute. Stir in the carrots and walnuts.
Step 4Drop spoonfuls (about 2 tablespoons each) of the dough on the prepared baking sheets using a 1 3/4-inch cookie scoop, spacing at least 2-inches apart. Bake two pans at a time, rotating halfway through cooking, until the cookies are lightly browned on the edges, 12 to 14 minutes. Cool the cookies on the pans for 3 minutes. Transfer to a wire rack to cool completely, about 30 minutes. Repeat with the remaining cookies.
Step 5 For the frosting: Beat the cream cheese and butter in the bowl of a stand mixer fitted with a paddle attachment on medium speed until smooth, about 3 minutes. Add the powdered sugar and vanilla with the mixer on low, beating until combined. Increase the speed to medium and beat until fluffy, about 2 minutes.
Step 6Dollop a spoonful of frosting on the top of each cookie and spread all over the top. Sprinkle with orange jimmy sprinkles or chopped toasted walnuts, if you like.
Unfrosted carrot cake cookies can be stored in an airtight container at room temperature up to 3 days. Top with frosting and nuts or sprinkles just before serving.
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**3.** <https://www.delish.com/cooking/recipe-ideas/recipes/a50448/carrot-cake-cookies-recipe/>

Save to My Recipes
Ethan Calabrese
Who says you have to wait until Easter? These flavor-packed cookies are an easy and fun mash-up of two iconic desserts: fluffy carrot cake and classic oatmeal cookies. All of the flavor of a carrot cake, in a fraction of the time. Cookies are super simple but here are a few tips to help you get them just right:
Give the carrots a squeeze
Like with classic carrot cake, carrots keep this cookie soft and moist, BUT there is such a thing as too moist. To avoid overly saturated batter, before adding the carrots to the bowl, lay them on a paper towel or clean tea towel in one layer and top with another paper towel or clean dish rag. Roll the towel, pressing the water out of the carrots. You should only need to do this once to remove some liquid from the carrots.
Chill the dough
While it's not 100% mandatory, if you've got the time and space, chill your cookie dough balls after scooping them. Even 20 minutes in the refrigerator will allow the dry ingredients time to absorb moisture and help keep the cookies from spreading too quickly as they bake.
Get the perfect drizzle
For an extra sharp cream cheese drizzle, cut a tiny hole into the corner of a disposable plastic storage bag or piping bag, fill with icing, and hold the bag perpendicular to the cookie as you pipe. It is also 100% acceptable to use a knife to smear the cream cheese frosting on the bottoms of the cookies and sandwich them together.
Make them ahead
After scooping the dough, place the dough balls on a sheet tray in the freezer to completely harden. Move them to a zip-top freezer-safe bag and they will keep for up to 9 months. You can also bake them and freeze the baked cookies for up to 1 month.
Since the frosting contains cream cheese, it is best to refrigerate any extra frosting. Refrigeration will dry the cookies out so it's best to frost these as you're ready to eat them and keep leftover unfrosted cookies in an airtight container at room temperature for up to 4 days.
Feeling ambitious? Whip up a batch of refreshing
oat milk to dunk your cookies in or make some caramel for an extra decadent drizzle on top. For another fun twist on Carrot Cake , try our Carrot Cake Cheesecake.
If you've made this recipe, we'd love to know how you liked it—be sure to leave us a comment and rating down below!
Editor's Note: The introduction to this recipe was updated on April 6, 2022 to include more information about the dish.
Read More
(1 1/2 sticks) butter, softened
1 c.
packed shredded carrots (from 2 medium carrots)
3/4 c.
cream cheese, at room temperature
4 tsp.
Directions
Step 1
Preheat oven to 350º and line a baking sheet with parchment. In a bowl of an electric mixer, beat butter and sugars until light and fluffy. Add eggs, one at a time, until incorporated, then add vanilla. In a separate bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt. Add dry ingredients to butter mixture until well-combined.
Step 2 Stir in carrots, coconut, raisins, and oats and mix until just combined.
Step 3Scoop 1” rounds of dough onto baking sheet. Bake until golden, 15 to 18 minutes. Let cool.
Step 4Make glaze: Beat together cream cheese, powdered sugar, milk, and vanilla until combined. Drizzle glaze over each cookie and let harden before serving.
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Ethan Calabrese

**4.** <https://carlsbadcravings.com/carrot-cake-cookies/>

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Soft and chewy Carrot Cake Cookies smothered in silky Cream Cheese Frosting for individual bites of carrot cake bliss! These Carrot Cake Cookies are perfectly portable, perfectly tender, and perfectly melt-in-your-mouth addicting. They encapsulate everything you love about Carrot Cake with its aromatic fragrant spices, carrots and pecans rolled into easy-to-make chewy cookie form. And of course, Carrot Cake wouldn’t be Carrot Cake without tangy, rich and luscious Cream Cheese Frosting.
Today is officially the first day of spring which means it’s time for everything carrot cake! Carrot Cake is definitely a spring dessert I look forward to all year round; so much so that I’ve already made Layered Carrot Cake , Cream Cheese Stuffed Carrot Cake , Carrot Cake Crepes , and now these Carrot Cake Cookies!
LOOKING FOR MORE SPRING DESSERT RECIPES?
Cream Cheese Stuffed Banana Coffee Cake
Carrot Cake Cookies
These irresistible Carrot Cake Cookies got an “oh wow” from Patrick. Who proceeded to devour 1, 2, 3,… and I had to send them to work with him because I have no self control when it comes to these cake-like morsels…and neither did his colleagues.
These easy Carrot Cake Cookies are tender and soft from the carrots and wonderfully chewy from the oatmeal. They are bursting with just the right amount of sweet aromatic spices. They are delicious on their own but exponentially more delicious with the Cream Cheese Frosting as the juxtaposition of the hearty cookies with the silky, sweet frosting is nothing short of divine – so please don’t skip it!
TIPS FOR MAKING CARROT CAKE COOKIES
Let butter soften at room temperature TO room temperature. As in all cookies (unless they call for melted butter) never microwave your butter or your cookies will spread too much when baked. The butter should be slightly softened at room temperature and will soften as needed while you beat it.
Use the small holes on a box grater to grate the carrots.
Do NOT use pre-grated matchstick carrots. These carrot are too thick for our cookies and don’t release moisture like freshly grated carrots.
Use quick oats or make your own. Old-fashioned whole rolled oats will not work in this recipe, but that’s usually what I always have on hand. You can make you own quick oats by pulsing whole oats in your food processor 5-8 times or until they resemble the consistency of quick oats.
Use a cookie scoop. This makes your life easier and ensures the cookies are all the same size and bake in the same amount of time. I used a 1 1/2″ or 1 ½ tablespoon cookie scoop. If you have a different size, that is totally fine, just adjust baking time accordingly.
Bake the cookies on parchment lined baking sheets or use a non-stick mats. Your cookies will definitely stick otherwise and parchment/non-sick mats make for easy cleanup.
Flatten Cookies. These cookies won’t flatten very much when baked (unless your butter is too soft), so give them a little help and press down a little with your fingers to help flatten.
Bake cookies just until edges are golden. The key to soft, chewy cookies is to not overbake them. Take care to remove the cookies from the oven when the edges are slightly golden and the center is set but slightly underdone. They will continue to bake to perfection as they cool.
Do NOT microwave butter or cream cheese for Cream Cheese Frosting. Let butter and cream cheese soften at room temperature or it will be too runny. If it is runny for whatever reason, place it in the refrigerator to set a bit.
CAN I FREEZE CARROT CAKE COOKIES?
Yes! You can freeze frosted or unfrosted Carrot Cake Cookies.
Place frosted or unfrosted completely cooled cookies on a baking sheet without touching.
Place baking sheet in the freezer and freeze cookies until solid.
Wrap each cookie individually in plastic wrap and add to a freezer bag and seal.
When ready to eat, remove desired amount of cookies from freezer bag then remove from plastic wrap so condensation doesn’t form.
Let Carrot Cake Cookies thaw on the counter for 15-20 minutes. Happy spring, Happy Easter and Happy Carrot Cake Cookie eating!
Want to try this Carrot Cake Cookies Recipe?
Pin it to your COOKIES, DESSERT, or SPRING EASTER Board to SAVE for later!
Find me on Pinterest for more great recipes! I am always pinning :)!
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**5.** <https://www.lecremedelacrumb.com/carrot-cake-cookies/>

Creme De La Crumb
Home » Dessert » Carrot Cake Cookies
4.98 from 46 votes
Published: April 8, 2022
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You know I love carrot cake in any shape or form. From the OG cake to bread to cupcakes to now cookies! Yeah, that’s right, carrot cake cookies are so good, moist, chewy and delicious, one bite and you’ll wonder why you’ve never made them before!
How to Make This Recipe
Ready to make carrot cake cookies? These take less than 40 minutes! Crazy!
Making the Cookies
First, go ahead and preheat the oven to 350 degrees. Then, very lightly grease a baking sheet or (and this works better), line with a nonstick baking mat.
Now take out a medium-size bowl and whisk together the flour, baking soda, salt, and cinnamon.
In a separate, large bowl combine the butter and the sugars and then mix them together for 2-3 minutes, or until it is light and fluffy.
To the butter/sugar mixture, add in the vanilla and eggs and mix, then stir in the grated carrots.
Now, take the dry ingredients and add them to the wet ingredients (stirring until they are just incorporated and there are no more streaks of flour). Be careful not to over-mix the batter.
Drop the cookie batter by the spoonful (I used a large cookie scoop, about 2 tablespoons) onto the prepared baking sheet, spacing them at least 2-3 inches apart.
Bake the cookies in the preheated oven for 10-12 minutes, or until the edges begin to brown and the tops look dry. Allow the cookies to cool on baking sheet for about 5 minutes before transferring them to a cooling rack to cool completely.
Making the Frosting
You can start making the frosting while cookies are cooling. In a small sauce pan, melt the butter over medium-low heat. Then, once the butter is melted, start stirring it over the heat for about 2-4 minutes longer, or until the color changes from pale yellow to a deep golden-brown. Remove the butter from the heat.
In a large, clean bowl combine the cream cheese with the browned butter and mix well.
Gradually mix in the powdered sugar 1 cup at a time, till it’s completely incorporated. Then, mix in the vanilla and milk 1 tablespoon at a time until you reach the desired consistency (the icing should be fluffy and easily spreadable).
Frost the carrot cake cookies only when they have completely cooled.
Store the carrot cake cookies in an airtight container at room temperature for up to 5 days.
Why This Recipe Works
So easy — 40 minutes (or less!) till you have these babies in your mouth. That’s from start to finish, icing and all. You certainly can’t beat that!
So delicious — If you love carrot cake anything, then you’ll love these carrot cake cookies. Just the right amount of sweet and cinnamon, plus they are buttery, and carrotty and that icing — heaven!
Perfect amount of carrots — As much as I love carrot cake, I admit, sometimes there can be too many carrots. These carrot cake cookies are not overloaded with carrot taste. They have just enough — only 1.5 cups, which spread out perfectly among the batter so as not to be too overwhelming.
Unique — When was the last time you had a carrot cake cookie at Easter brunch or a potluck or bake sale? I’d wager to say maybe never? Easy enough to make and take on the road with you, and just different (and delicious) enough to make them the hit of the party!
Expert Tips
A note on the carrots: My advice is to be sure to use fresh carrots and grate them yourself. Pre-shredded carrots are too dry and will not have enough moisture for your cookie batter. Trust me on this! You will regret using pre-shredded carrots.
When using butter that is “room temperature,” this does not meet completely softened. It means it should be still somewhat firm to the touch. Using butter that is too warm (or beginning to melt) will cause your cookies to spread too much.
Feel like your carrot cake cookies aren’t complete without nuts? Add a ¼ to a ½ cup of chopped pecans or walnuts to your batter (depending on how nutty you like your cookies). Or you can sprinkle some chopped nuts over the top of the frosting while it’s still wet for just a hint of nuttiness and a lovely frosting garnish!
Do not microwave the cream cheese or the butter to soften. You will end up with melted/too soft butter and/or cream cheese that will end up making your cookies flat or your cream cheese runny.
If they’re not room temperature, you can quickly soften the butter by adding hot water to a dish or bowl that can fit over the top of the butter. Let the hot water sit in the dish for a few minutes, then dump out the water and turn the dish upside down on top of the butter. The heat from the dish will soften it.
To soften cream cheese, remove it from all packaging and cut it into tiny cubes on a plate or cutting board.
More Recipes You’ll Love

**6.** <https://celebratingsweets.com/carrot-cake-sandwich-cookies/>

¼ teaspoon pure vanilla extract
Instructions
Cookies:
Line two baking sheets with parchment paper (do not place the cookies directly on the baking sheets, they will spread too much).
Beat butter and sugars for 1minute until light and creamy. Add egg and vanilla and beat to combine, scraping the bowl if necessary.
In a separate bowl, combine flour, baking soda, baking powder, cinnamon and salt. Add the flour mixture to the butter mixture and beat on low until just combined. Add the oats, coconut, carrots and walnuts (if using) and mix until just combined.
Place the dough in the refrigerator for 30 minutes. Meanwhile, preheat oven to 350°F.
Scoop the dough into 2-teaspoon sized mounds and place a couple inches apart on the cookie sheets (make sure they are mounded and not flat). Ensure that the cookie dough mounds are similar in size so that cookies will bake up the same size.
Bake for 9-11 minutes, until golden brown and still slightly underdone in the center. If necessary, rotate your cookie sheets halfway through the baking time to ensure even baking. Optional (for perfectly round cookies): immediately after the cookies come out the oven place a round glass, bowl, or cookie cutter (larger than the cookie) upside down over the top of the cookie and gently but quickly swirl the glass/bowl/cookie cutter in a circular motion. The edges of the cookie will bump against the inside of the glass creating a perfectly round shape. Note: This only works when the cookies are hot, straight from the oven, and still on the warm baking sheet.
Cool the cookies completely on the baking sheets. Repeat with remaining dough, chilling the dough between batches and allowing the baking sheets to cool completely before adding the next batch of dough.
Once the cookies have cooled to room temperature, place the baked cookies in the refrigerator for 20 minutes. This will help them firm up and make them easier to handle when adding the frosting.
Frosting:
Beat cream cheese and butter until well combined. Add powdered sugar and vanilla extract. Beat until smooth and creamy, scraping the sides and bottom of the bowl as needed. If the frosting appears too thin, add a little more powdered sugar or place it in the refrigerator for about 30 minutes to firm up.
Spread frosting on the underside of half of the cookies and top with another cookie.
Video
Notes
These cookies are best within 1-2 days of making them. Store them in the refrigerator and eat them from the fridge or bring to room temp before serving.
CARROTS: Use the small holes on a box grater to grate the carrots. Do not use carrots that are packaged in water (like baby carrots), this could add too much moisture to the batter and make the cookies spread too much. When measuring the grated carrots place them loosely in the measuring cup – do NOT pack them in.
UPDATE: After several reviews that these cookies spread too much, I have added an additional 3 tablespoons flour to the recipe and added a 30 minute chill time. This makes for a sturdier cookie which will be a tiny bit thicker than the cookies pictured. If you live in a very dry climate (like me!), you could probably get away with 1 cup flour.

**7.** <https://bellyfull.net/carrot-cake-cookies/>

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**8.** <https://www.twosisterscrafting.com/carrot-cake-cookies-cream-cheese-frosting/>

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**9.** <https://bake-eat-repeat.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies
Jump to Recipe
These carrot cake cookies are easy to make and taste fantastic! Soft and chewy carrot sandwich cookies filled with cream cheese frosting!
Disclosure: This post has been sponsored by California Raisins and I have been compensated for my time. All opinions are, as always, my own.
These carrot cake cookies are amazing! My family absolutely loved them.
If you feel like carrot cake for dessert, but don’t want to make something that big, these carrot cake cookies are for you!
This sweet treat is basically a chewy, oatmeal raisin sandwich cookie, but with carrot cake flavours.
All the carrot cake flavour you want, but in a cute little sandwich cookie.
A soft and chewy carrot oatmeal cookie sandwiched around some delicious cream cheese frosting. These cookies are so good.
Make them soon – you’ll love them!
How do you make carrot cookies from scratch?
Carrot cookies are very easy to make from scratch. These carrot cake cookies are made with oatmeal, freshly grated carrots, coconut, and naturally sweet California Raisins.
You end up with a soft and chewy sandwich cookie that is full of carrot cake flavour.
These cookies are delicious on their own, but are even better when sandwiched around some tasty cream cheese frosting. Everyone will love these carrot sandwich cookies!
What is the best way to grate carrots for carrot cake cookies?
The best way to grate carrots for these cookies is with the small holes on a box grater or food processor. You will want to grate the carrots finely, because coarsely grated carrots do not work as well in these cookies.
Measure the finely grated carrots by packing them loosely into the measuring cup; don’t pack them in as tightly as possible.
How should I store carrot cookies?
These cookies have a fair bit of moisture in them, so it’s best to store them between layers of wax paper so they don’t stick together.
Since these carrot cake sandwich cookies have cream cheese frosting, they should be stored in the fridge. They will keep well in the fridge for 5-7 days or can be frozen for up to 3 months.
How to make Carrot Cake Cookies:
Make sure to use finely grated carrots for these cookies. Coarsely grated carrots do not work well here.
These cookies are tasty on their own without the cream cheese frosting if you prefer not to make them into sandwich cookies.
This recipe makes a large batch of 40 sandwich cookies. It can easily be halved if you don’t want to make such a large batch of cookies.
Make sure to use California Raisins in these cookies – they’re the best raisins in the world! You can learn more about California Raisins here .
Here are some more great cookie recipes for you:

**10.** <https://www.crazyforcrust.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies Recipe Recipe
Why We Love Carrot Cake Cookies
If it’s springtime, you can bet I’m going crazy for all the carrot cake recipes like these soft carrot cake cookies. They are a great way to get that fix without making and baking a whole cake.
They have everything – freshly shredded carrots, cinnamon-spice, chopped nuts, and a dreamy cream cheese frosting to top them off.
First and foremost, these are Mel’s favorite cookies! He loves carrot cake anything and gives these five stars.
I love them because they are perfectly balanced – just the right amount of carrots, spice, and frosting. The texture is wonderful, too. They are soft and tender – almost like cake!
They are freezer-friendly! You can freeze them frosted or unfrosted for up to two months.Making this carrot cake cookie recipe
First and foremost, these are Mel’s favorite cookies! He loves carrot cake anything and gives these five stars.
I love them because they are perfectly balanced – just the right amount of carrots, spice, and frosting. The texture is wonderful, too. They are soft and tender – almost like cake!
They are freezer-friendly! You can freeze them frosted or unfrosted for up to two months.Making this carrot cake cookie recipe
VIDEO: How to make Carrot Cake Cookies
Ingredients in Carrot Cookies
All-purpose flour, Baking soda, Salt: traditional cookie ingredients
Cinnamon: for that spice cake/carrot cake flavor
Unsalted Butter: make sure it’s softened
Brown sugar: I love the flavor brown sugar adds to these cookies
Large egg and Vanilla extract: again, typical for cookies
Shredded carrots: shred your own!
Chopped pecans or walnuts: optional for some crunch
Important Note: I highly recommend shredding fresh carrots. Don’t use the pre-shredded kind because they don’t taste as good and are usually dried out. Fresh is best!
How to Make Carrot Cake Cookies from Scratch
Whisk the flour, baking soda and cinnamon in a small bowl.
Cream the butter and sugar for one to two minutes in a large bowl.
Mix in the egg and vanilla until smooth
Add the flour mixture and mix.
Stir in the carrots and chopped nuts.
Scoop two tablespoons of the dough to form each ball. Place them two inches apart on a prepared cookie sheet. Gently press each ball to flatten them.
Bake the cookies for 13 to 16 minutes. The cookies are done when they are no longer glossy on top. Allow them to cool before frosting.
Cream Cheese Frosting
This is a simple cream cheese frosting – the carrot cake cookies aren’t complete without it!
Softened butter
Vanilla
Salt
Beat the cream cheese and butter in a bowl until smooth. Slowly add the powdered sugar and mix until combined. Add the vanilla and salt and beat at high speed until the frosting is smooth.
When the cookies are completely cooled, top them with the frosting. I like to add a dusting of cinnamon and finely chopped nuts for decoration.
How to Store Carrot Cake Cookies
Room temperature: Keep them in an airtight container, and they will keep for three days.
Freezer: They will keep in the freezer for up to two months. You can freeze them plain and add the frosting later or freeze them frosted.
The next time you’re craving cake, you should give this easy carrot cake cookies recipe a try. Each one is like a little piece of carrot cake heaven. Share them with family and friends, or tuck them away in the freezer to enjoy whenever you get a craving.
Expert Tips
Use a cookie scoop to scoop the cookies so they’re uniform in size. Use any size cookie scoop you want.
Don’t forget to lightly press the cookie ball with the palm of your hand before baking. Don’t flatten too much but they need a little help to get started.
Swap out walnuts for pecans or omit the nuts entirely!
Don’t use pre-shredded carrots. Be sure to shred your own so they soften in the oven.
FAQ
Do I have to frost the cookies?
No, you can definitely leave them plain, but cream cheese frosting is SO good on them!
How do I store the frosting?
Store any unused frosting in an airtight container in the refrigerator.
Can I make Carrot Cake Sandwich Cookies with this recipe?
Yes for sure! Just make the cookies 1-tablespoon size instead of 2-tablespoon size.
Do I have to add nuts?
No you can skip them for sure!
Can I make the frosting a color?
Yes you can tint the frosting any color you like. Or dust the tops with cinnamon instead of nuts.
Why didn’t my carrot cookies flatten?
Make sure you press them down a bit with the palm of your hand before baking. These stay puffy and soft – like carrot cake – and don’t spread much.
If you love this recipe, try these:

**carrot cake cookie recipe**

**1.** <https://www.lecremedelacrumb.com/carrot-cake-cookies/>

Creme De La Crumb
Home » Dessert » Carrot Cake Cookies
4.98 from 46 votes
Published: April 8, 2022
This post may contain affiliate links. Read our disclosure policy.
You know I love carrot cake in any shape or form. From the OG cake to bread to cupcakes to now cookies! Yeah, that’s right, carrot cake cookies are so good, moist, chewy and delicious, one bite and you’ll wonder why you’ve never made them before!
How to Make This Recipe
Ready to make carrot cake cookies? These take less than 40 minutes! Crazy!
Making the Cookies
First, go ahead and preheat the oven to 350 degrees. Then, very lightly grease a baking sheet or (and this works better), line with a nonstick baking mat.
Now take out a medium-size bowl and whisk together the flour, baking soda, salt, and cinnamon.
In a separate, large bowl combine the butter and the sugars and then mix them together for 2-3 minutes, or until it is light and fluffy.
To the butter/sugar mixture, add in the vanilla and eggs and mix, then stir in the grated carrots.
Now, take the dry ingredients and add them to the wet ingredients (stirring until they are just incorporated and there are no more streaks of flour). Be careful not to over-mix the batter.
Drop the cookie batter by the spoonful (I used a large cookie scoop, about 2 tablespoons) onto the prepared baking sheet, spacing them at least 2-3 inches apart.
Bake the cookies in the preheated oven for 10-12 minutes, or until the edges begin to brown and the tops look dry. Allow the cookies to cool on baking sheet for about 5 minutes before transferring them to a cooling rack to cool completely.
Making the Frosting
You can start making the frosting while cookies are cooling. In a small sauce pan, melt the butter over medium-low heat. Then, once the butter is melted, start stirring it over the heat for about 2-4 minutes longer, or until the color changes from pale yellow to a deep golden-brown. Remove the butter from the heat.
In a large, clean bowl combine the cream cheese with the browned butter and mix well.
Gradually mix in the powdered sugar 1 cup at a time, till it’s completely incorporated. Then, mix in the vanilla and milk 1 tablespoon at a time until you reach the desired consistency (the icing should be fluffy and easily spreadable).
Frost the carrot cake cookies only when they have completely cooled.
Store the carrot cake cookies in an airtight container at room temperature for up to 5 days.
Why This Recipe Works
So easy — 40 minutes (or less!) till you have these babies in your mouth. That’s from start to finish, icing and all. You certainly can’t beat that!
So delicious — If you love carrot cake anything, then you’ll love these carrot cake cookies. Just the right amount of sweet and cinnamon, plus they are buttery, and carrotty and that icing — heaven!
Perfect amount of carrots — As much as I love carrot cake, I admit, sometimes there can be too many carrots. These carrot cake cookies are not overloaded with carrot taste. They have just enough — only 1.5 cups, which spread out perfectly among the batter so as not to be too overwhelming.
Unique — When was the last time you had a carrot cake cookie at Easter brunch or a potluck or bake sale? I’d wager to say maybe never? Easy enough to make and take on the road with you, and just different (and delicious) enough to make them the hit of the party!
Expert Tips
A note on the carrots: My advice is to be sure to use fresh carrots and grate them yourself. Pre-shredded carrots are too dry and will not have enough moisture for your cookie batter. Trust me on this! You will regret using pre-shredded carrots.
When using butter that is “room temperature,” this does not meet completely softened. It means it should be still somewhat firm to the touch. Using butter that is too warm (or beginning to melt) will cause your cookies to spread too much.
Feel like your carrot cake cookies aren’t complete without nuts? Add a ¼ to a ½ cup of chopped pecans or walnuts to your batter (depending on how nutty you like your cookies). Or you can sprinkle some chopped nuts over the top of the frosting while it’s still wet for just a hint of nuttiness and a lovely frosting garnish!
Do not microwave the cream cheese or the butter to soften. You will end up with melted/too soft butter and/or cream cheese that will end up making your cookies flat or your cream cheese runny.
If they’re not room temperature, you can quickly soften the butter by adding hot water to a dish or bowl that can fit over the top of the butter. Let the hot water sit in the dish for a few minutes, then dump out the water and turn the dish upside down on top of the butter. The heat from the dish will soften it.
To soften cream cheese, remove it from all packaging and cut it into tiny cubes on a plate or cutting board.
More Recipes You’ll Love

**2.** <https://carlsbadcravings.com/carrot-cake-cookies/>

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Soft and chewy Carrot Cake Cookies smothered in silky Cream Cheese Frosting for individual bites of carrot cake bliss! These Carrot Cake Cookies are perfectly portable, perfectly tender, and perfectly melt-in-your-mouth addicting. They encapsulate everything you love about Carrot Cake with its aromatic fragrant spices, carrots and pecans rolled into easy-to-make chewy cookie form. And of course, Carrot Cake wouldn’t be Carrot Cake without tangy, rich and luscious Cream Cheese Frosting.
Today is officially the first day of spring which means it’s time for everything carrot cake! Carrot Cake is definitely a spring dessert I look forward to all year round; so much so that I’ve already made Layered Carrot Cake , Cream Cheese Stuffed Carrot Cake , Carrot Cake Crepes , and now these Carrot Cake Cookies!
LOOKING FOR MORE SPRING DESSERT RECIPES?
Cream Cheese Stuffed Banana Coffee Cake
Carrot Cake Cookies
These irresistible Carrot Cake Cookies got an “oh wow” from Patrick. Who proceeded to devour 1, 2, 3,… and I had to send them to work with him because I have no self control when it comes to these cake-like morsels…and neither did his colleagues.
These easy Carrot Cake Cookies are tender and soft from the carrots and wonderfully chewy from the oatmeal. They are bursting with just the right amount of sweet aromatic spices. They are delicious on their own but exponentially more delicious with the Cream Cheese Frosting as the juxtaposition of the hearty cookies with the silky, sweet frosting is nothing short of divine – so please don’t skip it!
TIPS FOR MAKING CARROT CAKE COOKIES
Let butter soften at room temperature TO room temperature. As in all cookies (unless they call for melted butter) never microwave your butter or your cookies will spread too much when baked. The butter should be slightly softened at room temperature and will soften as needed while you beat it.
Use the small holes on a box grater to grate the carrots.
Do NOT use pre-grated matchstick carrots. These carrot are too thick for our cookies and don’t release moisture like freshly grated carrots.
Use quick oats or make your own. Old-fashioned whole rolled oats will not work in this recipe, but that’s usually what I always have on hand. You can make you own quick oats by pulsing whole oats in your food processor 5-8 times or until they resemble the consistency of quick oats.
Use a cookie scoop. This makes your life easier and ensures the cookies are all the same size and bake in the same amount of time. I used a 1 1/2″ or 1 ½ tablespoon cookie scoop. If you have a different size, that is totally fine, just adjust baking time accordingly.
Bake the cookies on parchment lined baking sheets or use a non-stick mats. Your cookies will definitely stick otherwise and parchment/non-sick mats make for easy cleanup.
Flatten Cookies. These cookies won’t flatten very much when baked (unless your butter is too soft), so give them a little help and press down a little with your fingers to help flatten.
Bake cookies just until edges are golden. The key to soft, chewy cookies is to not overbake them. Take care to remove the cookies from the oven when the edges are slightly golden and the center is set but slightly underdone. They will continue to bake to perfection as they cool.
Do NOT microwave butter or cream cheese for Cream Cheese Frosting. Let butter and cream cheese soften at room temperature or it will be too runny. If it is runny for whatever reason, place it in the refrigerator to set a bit.
CAN I FREEZE CARROT CAKE COOKIES?
Yes! You can freeze frosted or unfrosted Carrot Cake Cookies.
Place frosted or unfrosted completely cooled cookies on a baking sheet without touching.
Place baking sheet in the freezer and freeze cookies until solid.
Wrap each cookie individually in plastic wrap and add to a freezer bag and seal.
When ready to eat, remove desired amount of cookies from freezer bag then remove from plastic wrap so condensation doesn’t form.
Let Carrot Cake Cookies thaw on the counter for 15-20 minutes. Happy spring, Happy Easter and Happy Carrot Cake Cookie eating!
Want to try this Carrot Cake Cookies Recipe?
Pin it to your COOKIES, DESSERT, or SPRING EASTER Board to SAVE for later!
Find me on Pinterest for more great recipes! I am always pinning :)!
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**3.** <https://www.thepioneerwoman.com/food-cooking/recipes/a39131603/carrot-cake-cookies-recipe/>

Will Dickey
Lovers of
carrot cake , behold: Your favorite cake is even better transformed into a cookie! While you typically have to wait until Easter to taste a slice of nutty carrot cake with cream cheese frosting, you can now get your fix any time of year with ease! And the best part is that these scrumptious cookies can be baked and frozen, so you can get your fill quickly any time a craving strikes!
Where did carrot cake come from?
Rich with natural sugars, carrots were often used in desserts and baked goods in England during World War II when sugar was rationed. American bakers soon caught on, and carrot cake became a super-popular wedding cake in the 1970s.
Can you use pre-shredded carrots in this recipe?
Although it can be tempting to reach for a bag of pre-shredded carrots, we recommend grating fresh carrots for these cookies! Grated fresh carrots have a higher water content and will yield cookies that are more moist and tender. To make grating carrots easy, use a food processor with the grating blade attached. Otherwise, grate the carrots on the small holes of your box grater.
Can you make carrot cake cookies ahead of time?
You bet! The cookies can be baked, cooled, and frozen in a Ziploc freezer bag up to a month, then thawed for two hours. Top them with the frosting and toasted walnuts or orange jimmy sprinkles just before serving.
Read More
Step
1
For the cookies: Preheat the oven to 350° with oven racks in the upper and lower thirds of the oven. Line 3 baking sheets with parchment paper; set aside.
Step 2Beat the butter, brown sugar, and granulated sugar in the bowl of a stand mixer fitted with the paddle attachment on medium speed until pale and creamy, about 3 minutes. Add the eggs and vanilla extract. Beat until well combined, stopping to scrape the sides of the bowl, as needed.
Step 3Whisk together the flour, cinnamon, ground ginger, baking powder, baking soda, and salt in a medium bowl. Gradually add the flour mixture to the butter mixture with the mixer on low. Beat until well combined, about 1 minute. Stir in the carrots and walnuts.
Step 4Drop spoonfuls (about 2 tablespoons each) of the dough on the prepared baking sheets using a 1 3/4-inch cookie scoop, spacing at least 2-inches apart. Bake two pans at a time, rotating halfway through cooking, until the cookies are lightly browned on the edges, 12 to 14 minutes. Cool the cookies on the pans for 3 minutes. Transfer to a wire rack to cool completely, about 30 minutes. Repeat with the remaining cookies.
Step 5 For the frosting: Beat the cream cheese and butter in the bowl of a stand mixer fitted with a paddle attachment on medium speed until smooth, about 3 minutes. Add the powdered sugar and vanilla with the mixer on low, beating until combined. Increase the speed to medium and beat until fluffy, about 2 minutes.
Step 6Dollop a spoonful of frosting on the top of each cookie and spread all over the top. Sprinkle with orange jimmy sprinkles or chopped toasted walnuts, if you like.
Unfrosted carrot cake cookies can be stored in an airtight container at room temperature up to 3 days. Top with frosting and nuts or sprinkles just before serving.
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**4.** <https://www.delish.com/cooking/recipe-ideas/recipes/a50448/carrot-cake-cookies-recipe/>

Save to My Recipes
Ethan Calabrese
Who says you have to wait until Easter? These flavor-packed cookies are an easy and fun mash-up of two iconic desserts: fluffy carrot cake and classic oatmeal cookies. All of the flavor of a carrot cake, in a fraction of the time. Cookies are super simple but here are a few tips to help you get them just right:
Give the carrots a squeeze
Like with classic carrot cake, carrots keep this cookie soft and moist, BUT there is such a thing as too moist. To avoid overly saturated batter, before adding the carrots to the bowl, lay them on a paper towel or clean tea towel in one layer and top with another paper towel or clean dish rag. Roll the towel, pressing the water out of the carrots. You should only need to do this once to remove some liquid from the carrots.
Chill the dough
While it's not 100% mandatory, if you've got the time and space, chill your cookie dough balls after scooping them. Even 20 minutes in the refrigerator will allow the dry ingredients time to absorb moisture and help keep the cookies from spreading too quickly as they bake.
Get the perfect drizzle
For an extra sharp cream cheese drizzle, cut a tiny hole into the corner of a disposable plastic storage bag or piping bag, fill with icing, and hold the bag perpendicular to the cookie as you pipe. It is also 100% acceptable to use a knife to smear the cream cheese frosting on the bottoms of the cookies and sandwich them together.
Make them ahead
After scooping the dough, place the dough balls on a sheet tray in the freezer to completely harden. Move them to a zip-top freezer-safe bag and they will keep for up to 9 months. You can also bake them and freeze the baked cookies for up to 1 month.
Since the frosting contains cream cheese, it is best to refrigerate any extra frosting. Refrigeration will dry the cookies out so it's best to frost these as you're ready to eat them and keep leftover unfrosted cookies in an airtight container at room temperature for up to 4 days.
Feeling ambitious? Whip up a batch of refreshing
oat milk to dunk your cookies in or make some caramel for an extra decadent drizzle on top. For another fun twist on Carrot Cake , try our Carrot Cake Cheesecake.
If you've made this recipe, we'd love to know how you liked it—be sure to leave us a comment and rating down below!
Editor's Note: The introduction to this recipe was updated on April 6, 2022 to include more information about the dish.
Read More
(1 1/2 sticks) butter, softened
1 c.
packed shredded carrots (from 2 medium carrots)
3/4 c.
cream cheese, at room temperature
4 tsp.
Directions
Step 1
Preheat oven to 350º and line a baking sheet with parchment. In a bowl of an electric mixer, beat butter and sugars until light and fluffy. Add eggs, one at a time, until incorporated, then add vanilla. In a separate bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt. Add dry ingredients to butter mixture until well-combined.
Step 2 Stir in carrots, coconut, raisins, and oats and mix until just combined.
Step 3Scoop 1” rounds of dough onto baking sheet. Bake until golden, 15 to 18 minutes. Let cool.
Step 4Make glaze: Beat together cream cheese, powdered sugar, milk, and vanilla until combined. Drizzle glaze over each cookie and let harden before serving.
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Ethan Calabrese

**5.** <https://celebratingsweets.com/carrot-cake-sandwich-cookies/>

¼ teaspoon pure vanilla extract
Instructions
Cookies:
Line two baking sheets with parchment paper (do not place the cookies directly on the baking sheets, they will spread too much).
Beat butter and sugars for 1minute until light and creamy. Add egg and vanilla and beat to combine, scraping the bowl if necessary.
In a separate bowl, combine flour, baking soda, baking powder, cinnamon and salt. Add the flour mixture to the butter mixture and beat on low until just combined. Add the oats, coconut, carrots and walnuts (if using) and mix until just combined.
Place the dough in the refrigerator for 30 minutes. Meanwhile, preheat oven to 350°F.
Scoop the dough into 2-teaspoon sized mounds and place a couple inches apart on the cookie sheets (make sure they are mounded and not flat). Ensure that the cookie dough mounds are similar in size so that cookies will bake up the same size.
Bake for 9-11 minutes, until golden brown and still slightly underdone in the center. If necessary, rotate your cookie sheets halfway through the baking time to ensure even baking. Optional (for perfectly round cookies): immediately after the cookies come out the oven place a round glass, bowl, or cookie cutter (larger than the cookie) upside down over the top of the cookie and gently but quickly swirl the glass/bowl/cookie cutter in a circular motion. The edges of the cookie will bump against the inside of the glass creating a perfectly round shape. Note: This only works when the cookies are hot, straight from the oven, and still on the warm baking sheet.
Cool the cookies completely on the baking sheets. Repeat with remaining dough, chilling the dough between batches and allowing the baking sheets to cool completely before adding the next batch of dough.
Once the cookies have cooled to room temperature, place the baked cookies in the refrigerator for 20 minutes. This will help them firm up and make them easier to handle when adding the frosting.
Frosting:
Beat cream cheese and butter until well combined. Add powdered sugar and vanilla extract. Beat until smooth and creamy, scraping the sides and bottom of the bowl as needed. If the frosting appears too thin, add a little more powdered sugar or place it in the refrigerator for about 30 minutes to firm up.
Spread frosting on the underside of half of the cookies and top with another cookie.
Video
Notes
These cookies are best within 1-2 days of making them. Store them in the refrigerator and eat them from the fridge or bring to room temp before serving.
CARROTS: Use the small holes on a box grater to grate the carrots. Do not use carrots that are packaged in water (like baby carrots), this could add too much moisture to the batter and make the cookies spread too much. When measuring the grated carrots place them loosely in the measuring cup – do NOT pack them in.
UPDATE: After several reviews that these cookies spread too much, I have added an additional 3 tablespoons flour to the recipe and added a 30 minute chill time. This makes for a sturdier cookie which will be a tiny bit thicker than the cookies pictured. If you live in a very dry climate (like me!), you could probably get away with 1 cup flour.

**6.** <https://www.loveandlemons.com/carrot-cake-cookies/>

baking / desserts — Jump to recipe
As I sat down to write this post, I remembered that I have a stash of these carrot cake cookies in the freezer. Just like carrot cake , they’re soft, moist, and filled with warm, spiced flavor. Walnuts or pecans add nutty crunch, and a tangy cream cheese frosting takes them over the top. Right now, I’m using all my willpower to resist running down the kitchen and devouring one on the spot.
But no! I want to tell you all about these carrot cake cookies first. They’re the perfect spring treat – wholesome enough for an afternoon snack, brunch, or (without the frosting) even breakfast, but still delicious enough for dessert. Jack’s picky about his carrot cake, and he can’t get enough of them. I think you’ll love them too.
Carrot Cake Cookie Recipe Ingredients
These carrot cake cookies taste just like their namesake – soft, spiced, and sweet – but they’re secretly healthy! Here’s what’s in them:
Grated carrots , of course! Be sure to shred your own carrots for this recipe. Store bought shredded carrots are too dry and coarse.
Ground flaxseed – Did I mention that these cookies are vegan? The flax replaces an egg, binding the cookie dough together.
Oat flour , almond flour , and whole rolled oats – Together, they give these cookies an amazing soft texture. They also make this recipe gluten-free!
Baking powder and baking soda – They help the cookies puff up as they bake.
Cinnamon and nutmeg – They fill the cookies with spiced carrot cake flavor.
Almond butter – It thickens the dough and adds rich, nutty flavor.
Coconut oil – For richness.
Maple syrup – It sweetens these cookies naturally and adds subtle maple flavor.
Vanilla extract – For warm depth of flavor.
Walnuts or pecans – They add a yummy nutty crunch! Use whichever you prefer – both are delicious.
And sea salt – To make all the flavors pop!
If you like, finish the cookies with cream cheese frosting. I top mine with this vegan frosting made from vegan butter, vegan cream cheese, powdered sugar , and vanilla.
Find the complete recipe with measurements below.
How to Make Carrot Cake Cookies
These carrot cake cookies are easy to make! Here’s what you need to do:
First, prepare the flax egg. Mix the ground flaxseed and warm water together in a small bowl, and set the mixture aside to thicken.
Meanwhile, combine the wet ingredients in one bowl and the dry ingredients in another. When the flax mixture has thickened, whisk it into the wet ingredients. Then, pour the wet ingredients into the dry ones.
Use a spatula to fold until the ingredients are just combined. Finally, fold in the walnuts or pecans.
Next, scoop the cookies! Use a large 1/4-cup cookie scoop to portion the dough onto two large, parchment-lined baking sheets.
Finally, bake. Transfer one sheet to a 350° oven and bake until the cookies are lightly browned around the edges. Allow them to cool for 5 minutes on the baking sheet before transferring them to a wire rack to cool completely. Repeat with the remaining sheet.
If desired, top the cookies with cream cheese frosting, and enjoy!
Carrot Cake Cookies Tips
It’ll be tempting to underbake them. Don’t! When you’re working with oat flour, it can be tricky to gauge when baked goods are done. These cookies might look nicely puffed and ready to eat after just 18 or 20 minutes in the oven, but in actuality, they may need a few minutes more. The best indicator here is their coloring. Make sure that they’re beginning to brown around the edges before you remove them from the oven. If the cookies are underdone, they’ll end up very soft and crumbly.
Don’t reach for one right away. These soft-baked cookies are fragile when they first come out of the oven, but they firm up as they cool. Make sure to leave them on the baking sheet for at least 5 minutes to set up before you transfer them to a wire rack. Otherwise, the cookies will crumble!
If you want to frost them, allow them to cool completely first. Just like when you make carrot cake , you need to allow the cookies to cool to room temperature before you top them with frosting. If they’re still warm, the frosting will melt!
Freeze the extras. These carrot cake cookies freeze perfectly. I like to eat one right away and freeze the rest for days when I’m craving something sweet. To thaw, leave them in the fridge overnight, or let them sit for an hour at room temperature. Or, for a faster treat, pop them in the microwave for about 30 seconds.
More Favorite Cookie Recipes

**7.** <https://www.crazyforcrust.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies Recipe Recipe
Why We Love Carrot Cake Cookies
If it’s springtime, you can bet I’m going crazy for all the carrot cake recipes like these soft carrot cake cookies. They are a great way to get that fix without making and baking a whole cake.
They have everything – freshly shredded carrots, cinnamon-spice, chopped nuts, and a dreamy cream cheese frosting to top them off.
First and foremost, these are Mel’s favorite cookies! He loves carrot cake anything and gives these five stars.
I love them because they are perfectly balanced – just the right amount of carrots, spice, and frosting. The texture is wonderful, too. They are soft and tender – almost like cake!
They are freezer-friendly! You can freeze them frosted or unfrosted for up to two months.Making this carrot cake cookie recipe
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They are freezer-friendly! You can freeze them frosted or unfrosted for up to two months.Making this carrot cake cookie recipe
VIDEO: How to make Carrot Cake Cookies
Ingredients in Carrot Cookies
All-purpose flour, Baking soda, Salt: traditional cookie ingredients
Cinnamon: for that spice cake/carrot cake flavor
Unsalted Butter: make sure it’s softened
Brown sugar: I love the flavor brown sugar adds to these cookies
Large egg and Vanilla extract: again, typical for cookies
Shredded carrots: shred your own!
Chopped pecans or walnuts: optional for some crunch
Important Note: I highly recommend shredding fresh carrots. Don’t use the pre-shredded kind because they don’t taste as good and are usually dried out. Fresh is best!
How to Make Carrot Cake Cookies from Scratch
Whisk the flour, baking soda and cinnamon in a small bowl.
Cream the butter and sugar for one to two minutes in a large bowl.
Mix in the egg and vanilla until smooth
Add the flour mixture and mix.
Stir in the carrots and chopped nuts.
Scoop two tablespoons of the dough to form each ball. Place them two inches apart on a prepared cookie sheet. Gently press each ball to flatten them.
Bake the cookies for 13 to 16 minutes. The cookies are done when they are no longer glossy on top. Allow them to cool before frosting.
Cream Cheese Frosting
This is a simple cream cheese frosting – the carrot cake cookies aren’t complete without it!
Softened butter
Vanilla
Salt
Beat the cream cheese and butter in a bowl until smooth. Slowly add the powdered sugar and mix until combined. Add the vanilla and salt and beat at high speed until the frosting is smooth.
When the cookies are completely cooled, top them with the frosting. I like to add a dusting of cinnamon and finely chopped nuts for decoration.
How to Store Carrot Cake Cookies
Room temperature: Keep them in an airtight container, and they will keep for three days.
Freezer: They will keep in the freezer for up to two months. You can freeze them plain and add the frosting later or freeze them frosted.
The next time you’re craving cake, you should give this easy carrot cake cookies recipe a try. Each one is like a little piece of carrot cake heaven. Share them with family and friends, or tuck them away in the freezer to enjoy whenever you get a craving.
Expert Tips
Use a cookie scoop to scoop the cookies so they’re uniform in size. Use any size cookie scoop you want.
Don’t forget to lightly press the cookie ball with the palm of your hand before baking. Don’t flatten too much but they need a little help to get started.
Swap out walnuts for pecans or omit the nuts entirely!
Don’t use pre-shredded carrots. Be sure to shred your own so they soften in the oven.
FAQ
Do I have to frost the cookies?
No, you can definitely leave them plain, but cream cheese frosting is SO good on them!
How do I store the frosting?
Store any unused frosting in an airtight container in the refrigerator.
Can I make Carrot Cake Sandwich Cookies with this recipe?
Yes for sure! Just make the cookies 1-tablespoon size instead of 2-tablespoon size.
Do I have to add nuts?
No you can skip them for sure!
Can I make the frosting a color?
Yes you can tint the frosting any color you like. Or dust the tops with cinnamon instead of nuts.
Why didn’t my carrot cookies flatten?
Make sure you press them down a bit with the palm of your hand before baking. These stay puffy and soft – like carrot cake – and don’t spread much.
If you love this recipe, try these:

**8.** <https://www.twosisterscrafting.com/carrot-cake-cookies-cream-cheese-frosting/>

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**9.** <https://bellyfull.net/carrot-cake-cookies/>

We have no data for this page, because it isn't accessible for our crawler.

**10.** <https://bake-eat-repeat.com/carrot-cake-cookies-recipe/>

Carrot Cake Cookies
Jump to Recipe
These carrot cake cookies are easy to make and taste fantastic! Soft and chewy carrot sandwich cookies filled with cream cheese frosting!
Disclosure: This post has been sponsored by California Raisins and I have been compensated for my time. All opinions are, as always, my own.
These carrot cake cookies are amazing! My family absolutely loved them.
If you feel like carrot cake for dessert, but don’t want to make something that big, these carrot cake cookies are for you!
This sweet treat is basically a chewy, oatmeal raisin sandwich cookie, but with carrot cake flavours.
All the carrot cake flavour you want, but in a cute little sandwich cookie.
A soft and chewy carrot oatmeal cookie sandwiched around some delicious cream cheese frosting. These cookies are so good.
Make them soon – you’ll love them!
How do you make carrot cookies from scratch?
Carrot cookies are very easy to make from scratch. These carrot cake cookies are made with oatmeal, freshly grated carrots, coconut, and naturally sweet California Raisins.
You end up with a soft and chewy sandwich cookie that is full of carrot cake flavour.
These cookies are delicious on their own, but are even better when sandwiched around some tasty cream cheese frosting. Everyone will love these carrot sandwich cookies!
What is the best way to grate carrots for carrot cake cookies?
The best way to grate carrots for these cookies is with the small holes on a box grater or food processor. You will want to grate the carrots finely, because coarsely grated carrots do not work as well in these cookies.
Measure the finely grated carrots by packing them loosely into the measuring cup; don’t pack them in as tightly as possible.
How should I store carrot cookies?
These cookies have a fair bit of moisture in them, so it’s best to store them between layers of wax paper so they don’t stick together.
Since these carrot cake sandwich cookies have cream cheese frosting, they should be stored in the fridge. They will keep well in the fridge for 5-7 days or can be frozen for up to 3 months.
How to make Carrot Cake Cookies:
Make sure to use finely grated carrots for these cookies. Coarsely grated carrots do not work well here.
These cookies are tasty on their own without the cream cheese frosting if you prefer not to make them into sandwich cookies.
This recipe makes a large batch of 40 sandwich cookies. It can easily be halved if you don’t want to make such a large batch of cookies.
Make sure to use California Raisins in these cookies – they’re the best raisins in the world! You can learn more about California Raisins here .
Here are some more great cookie recipes for you: