

Foodnity Recipes

Easy Carrot Cake Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Cookies

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/4 cup white granulated sugar
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground ginger
- [ ] 1/4 tsp salt
- [ ] 1 cup finely grated carrots

For the Filling

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp powdered sugar
- [ ] 1/4 tsp vanilla extract

Instructions

1. Start by whisking together the softened cream cheese, powdered sugar, and vanilla in a small bowl until smooth. Scoop small teaspoons of the mixture onto a parchment-lined tray and freeze for about 15 minutes to firm up.
2. In a large bowl, cream together the softened butter, brown sugar, and white sugar until the mixture looks light and fluffy. Beat in the egg and vanilla extract until well combined.
3. In a separate bowl, whisk together the flour, baking soda, cinnamon, ginger, and salt. Slowly stir the dry ingredients into the wet butter mixture until just combined.
4. Gently fold in the finely grated carrots. Be careful not to overmix, as we want the cookies to stay soft and cakey.
5. Take about two tablespoons of dough and flatten it in your palm. Place a small frozen ball of cream cheese filling in the center and wrap the dough around it, sealing it tightly into a ball.
6. Place the balls on a baking sheet and bake at 350°F (175°C) for 10-12 minutes, or until the edges are just lightly golden.

Nutrition per serving

210 kcal	4 g	22 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your dough feels too sticky to handle, chill it in the fridge for 30 minutes before shaping.
- For a deeper flavor, you can lightly toast the flour in a pan for 2 minutes before using it.
- Always use a room-temperature egg to ensure the batter doesn't separate.