

CARROT CAKE COOKIES



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 12 servings*

Cookie Dough

Reorder No.	Description	Amount
227528	GFS® All Purpose H&R Flour	1 ¼ cups
240869	GFS Quick Oats	½ cup
626531	Baking Soda	¾ Tsp.
224723	Trade East® Ground Cinnamon Spice	1 ¼ Tsp.
513695	Trade East Ground Ginger	¼ Tsp.
224944	Trade East Ground Nutmeg Spice	⅓ Tsp.
424307	Kosher Salt	¼ Tsp..
299405	GFS Unsalted Butter	½ cup.
675981	Granulated Sugar	½ cup
860311	Light Brown Sugar	½ cup
505412	Gordon Choice™ Large Grade A Shell Eggs	1 egg
513873	GFS Pure Vanilla Extract	1 Tsp.
198498	Carrots, finely grated	1 ¼ cups
134860	GFS Unsalted Walnuts	¾ cup
Frosting		
163562	Gordon Choice Cream Cheese, softened	4 oz.
299405	GFS Unsalted Butter	6 Tbsp.
424307	Kosher Salt	1 pinch
513873	GFS Pure Vanilla Extract	½ Tsp.
754890	Powdered Sugar	1 cup

Preparation Instructions

Wash hands.

In a mixing bowl, whisk together flour, quick oats, baking soda, cinnamon, ginger, nutmeg and salt for 30 seconds, set aside.

Cream together 1/2 cup butter, granulated sugar and brown sugar until well blended. Mix in egg and vanilla extract. Set mixer on low speed and slowly add in flour mixture and mix just until combined. Stir in carrots, then fold in walnuts. Cover bowl and chill dough 1 hour 15 minutes. Preheat oven to 350°F during last 10 minutes of chilling.

Drop cookie dough 2 tablespoons at a time. Bake in preheated oven 12 - 13 minutes until centers no longer look doughy. Allow to cool on baking sheet several minutes then transfer to a wire rack to cool. Cool completely then sandwich 2 cookies together with the cream cheese filling.

For the cream cheese frosting

Whip together cream cheese, butter and salt until smooth and fluffy. Stir in vanilla and powdered sugar and continue to whip until smooth and very fluffy.