

Carrot Cake Cookies

Makes 16

Hands-on Time 25 minutes plus chilling (overnight)

Baking Time 18 minutes

Ingredients

- 2-3 carrots
- 325g unsalted butter (softened)
- 190g light brown sugar
- 190g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 1 tsp ground cardamom
- 1 1/2 tsp ground cinnamon
- 3/4 tsp ground ginger
- 1 orange
- 200g pecans
- 150g cream cheese (room temperature)
- 300g icing sugar

Equipment

- Vegetable peeler
- Coarse grater
- Kitchen paper
- Freestanding mixer with paddle and whisk attachments
- Spatula
- Fine grater
- Knife
- Baking parchment
- Baking sheet (ideally aluminium)
- Wire rack

Method

1. Prepare the Carrots

- Peel and grate the carrots to yield 200g. Squeeze out the juice using kitchen paper and set aside.

2. Make the Dough

- In a freestanding mixer, beat 250g butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add vanilla extract and eggs, mixing briefly to combine.
- Add flour, bicarbonate of soda, salt, cardamom, cinnamon, and ginger. Mix until just combined, scraping down the sides with a spatula.
- Grate the zest of the orange over the dough. Add chopped pecans and grated carrot, then mix for 10 seconds until evenly distributed.

3. Shape and Chill the Dough

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

4. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 18 minutes.
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

5. Make the Cream Cheese Frosting

- In a clean bowl, beat cream cheese and 75g butter with the whisk attachment on low speed.
- Add icing sugar and mix until smooth.
- Spread the frosting on top of the cookies. Optionally, tint some frosting with orange and green food colouring to decorate with carrot shapes.

Enjoy!