

A Recipe From **tikkido**

Carrot Cake Cookies

<https://tikkido.com/blog/carrot-cake-cookies>

Carrot Cake Cookies

- 1 cup (2 sticks) butter
- 1 cup sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 1/2 cups finely shredded carrots
- 3 1/2 cups flour
- 1 cup chopped nuts

Instructions:

1. Beat together the sugars and butter. Add the eggs and beat until fluffy.
2. Add the vanilla, baking soda, salt, cinnamon, carrots, and mix well.
3. Add the flour and nuts and mix until combined.
4. Scoop the cookie dough out on a parchment lined baking sheet.
5. Bake at 350 degrees Fahrenheit for 8-10 minutes.
6. Let the cookies cool completely, and top with cream cheese frosting.

