

Carrot Cake Cookies - A Soft, Spiced, Guilt-Free Treat

Carrot Cake Cookies: All the Flavor, None of the Fork Required ??



OVEN
350°F

TIME
15 min

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INGREDIENTS

1 cup grated carrots

1 cup rolled oats

$\frac{1}{2}$ cup almond flour

$\frac{1}{4}$ cup maple syrup

$\frac{1}{4}$ cup raisins

$\frac{1}{4}$ cup chopped walnuts

1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{2}$ teaspoon salt

Optional Add-Ins:

Shredded coconut for extra texture

Chopped dates or dried cranberries in place of raisins

A splash of vanilla extract for added depth

Mini chocolate chips for a sweet twist (think: Chocolate Chip Cookie Bites)

Instructions:

1. Preheat the Oven:

2. Mix the Dough:

3. Shape the Cookies:

4. Bake:

5. Cool:

Tips for Success:

Use fine almond flour (not almond meal) for the softest texture.

Grate carrots finely so they blend into the dough

well.

Store in the fridge for longer freshness and firmer texture.

Serving Suggestions:

With a morning coffee or chai latte

Tucked into lunchboxes with Edible Cookie Dough

As part of a tea party tray with Rainbow Sprinkle Cookies

As a post-workout snack or healthier dessert option

Storage Tips:

Room Temp: Store in an airtight container for up to 3 days.

Fridge: Keeps well for up to a week.

Freezer: Freeze for up to 2 months. Thaw at room temperature or gently warm in a toaster oven.

More Recipes You'll Love:

3-Ingredient Oatmeal Breakfast Cookies

DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. Mix the Dough: In a large bowl, stir together grated carrots, oats, almond flour, maple syrup, raisins, walnuts, cinnamon, nutmeg, and salt. Mix until well combined and sticky.
3. Shape the Cookies: Using a cookie scoop or tablespoon, form the dough into cookies and place them on the baking sheet. Flatten each slightly with the back of a spoon.
4. Bake: Bake for 12-15 minutes, until edges are golden brown and the cookies are set.
5. Cool: Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
6. Tips for Success: Use fine almond flour (not almond meal) for the softest texture.
7. Grate carrots finely so they blend into the dough well.
8. Store in the fridge for longer freshness and firmer texture.
9. Serving Suggestions: These cookies are wonderful:
10. With a morning coffee or chai latte
11. Tucked into lunchboxes with : Edible Cookie Dough
12. As part of a tea party tray with : Rainbow Sprinkle Cookies
13. As a post-workout snack or healthier dessert option
14. Storage Tips: Room Temp: Store in an airtight container for up to 3 days.
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16. Freezer: Freeze for up to 2 months. Thaw at room temperature or gently warm in a toaster oven.
17. More Recipes You'll Love: Looking for more small-batch, feel-good sweets?
18. 3-Ingredient Oatmeal Breakfast Cookies
19. No-Bake : Monster Cookie Energy Balls
20. Chocolate : Chip Cookie Bites
21. Final Thoughts: These Carrot Cake Cookies deliver the cozy flavor of carrot cake in a simple, healthy cookie that's easy to whip up anytime. Whether you're making them for a quick snack or a light dessert, they're bound to become a favorite in your treat rotation.
22. Made them? I'd love to hear what twists you added! Follow for more wholesome snacks and feel-good bakes.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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