

Soft & Chewy Carrot Cake Cookies: A Cozy Treat You Can't Resist

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OVEN
350°F

TIME
15 mins

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INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar, packed
- 1/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup grated carrots
- 1/2 cup raisins or walnuts (optional)
- 1/2 cup shredded coconut (optional)

How to Make Carrot Cake Cookies:

1. Preheat the Oven:
2. Mix the Dry Ingredients:
3. Cream the Butter & Sugars:
4. Add the Egg & Vanilla:
5. Combine Wet & Dry Mixtures:
6. Fold in the Carrots & Mix-ins:
7. Scoop & Shape the Cookies:
8. Bake Until Golden:
9. Let Them Cool:
10. Enjoy!:

Pro Tips for the Best Carrot Cake Cookies:

Grate the carrots finely - This ensures they blend seamlessly into the dough without making the cookies too chunky.

Use room-temperature butter - Soft butter mixes more easily with sugar, creating a fluffier texture.

Add a cream cheese drizzle - If you love traditional carrot cake frosting, mix powdered sugar, cream cheese, and a splash of milk for a quick glaze.

Chill the dough - If you have time, chilling the dough for 30 minutes before baking will help prevent the cookies from spreading too much.

Fun Variations to Try:

Cream Cheese Stuffed Carrot Cake Cookies - Scoop a little cream cheese frosting into the center before baking for an ooey-gooey surprise.

Coconut-Carrot Cookies - Increase the shredded coconut to 3/4 cup for a tropical touch.

Oatmeal Carrot Cake Cookies - Add 1/2 cup rolled oats for a heartier, chewy bite.

Gluten-Free Version - Swap all-purpose flour for a 1:1 gluten-free flour blend to make these cookies gluten-free.

What to Serve with Carrot Cake Cookies:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. **Mix the Dry Ingredients:** In a medium-sized bowl, whisk together the flour, baking soda, cinnamon, nutmeg, and salt. Set aside.
3. **Cream the Butter & Sugars:** In a separate large bowl, beat the softened butter, brown sugar, and granulated sugar together until the mixture is light and fluffy. This step is key for soft, chewy cookies!
4. **Add the Egg & Vanilla:** Mix in the egg and vanilla extract until well incorporated.
5. **Combine Wet & Dry Mixtures:** Gradually add the dry ingredients to the butter mixture, stirring until just combined. Don't overmix-this keeps the cookies light and tender.
6. **Fold in the Carrots & Mix-ins:** Gently fold in the grated carrots, and if using, stir in raisins, walnuts, or shredded coconut. These ingredients add extra texture and depth of flavor.
7. **Scoop & Shape the Cookies:** Use a spoon or cookie scoop to drop tablespoon-sized balls of dough onto the prepared baking sheet, spacing them about 2 inches apart.
8. **Bake Until Golden:** Bake the cookies for 10-12 minutes, or until the edges are lightly golden. They may look slightly soft in the center, but they will firm up as they cool.
9. **Let Them Cool:** Remove the cookies from the oven and allow them to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

10. Enjoy!: Serve your Carrot Cake Cookies with a glass of milk, a cup of tea, or even a drizzle of cream cheese glaze for an extra indulgent treat!
11. Pro Tips for the Best Carrot Cake Cookies: Grate the carrots finely - This ensures they blend seamlessly into the dough without making the cookies too chunky.
12. Use room-temperature butter - Soft butter mixes more easily with sugar, creating a fluffier texture.
13. Add a cream cheese drizzle - If you love traditional carrot cake frosting, mix powdered sugar, cream cheese, and a splash of milk for a quick glaze.
14. Chill the dough - If you have time, chilling the dough for 30 minutes before baking will help prevent the cookies from spreading too much.
15. Fun Variations to Try: Want to put your own twist on these cookies? Try these delicious variations:
16. Cream : Cheese Stuffed Carrot Cake Cookies - Scoop a little cream cheese frosting into the center before baking for an ooey-goey surprise.
17. Coconut-: Carrot Cookies - Increase the shredded coconut to 3/4 cup for a tropical touch.
18. Oatmeal : Carrot Cake Cookies - Add 1/2 cup rolled oats for a heartier, chewy bite.
19. Gluten-: Free Version - Swap all-purpose flour for a 1:1 gluten-free flour blend to make these cookies gluten-free.
20. What to Serve with Carrot Cake Cookies: These cookies are delicious on their own, but if you want to serve them as part of a bigger spread, here are some ideas:
21. Hot coffee or chai tea - The warm spices in the cookies pair beautifully with these cozy drinks.
22. Vanilla ice cream - Make an ice cream sandwich by placing a scoop of ice cream between two cookies!
23. A cream cheese dip - Mix cream cheese, powdered sugar, and vanilla for a fun dipping option.
24. A brunch spread - Serve alongside fruit, muffins, and mimosas for a special brunch treat.
25. FAQs About Carrot Cake Cookies: Q: Can I make these cookies ahead of time?A: Yes! These cookies store well in an airtight container at room temperature for up to 3 days or in the fridge for up to a week.

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

Original recipe: <https://chefmaniac.com/soft-chewy-carrot-cake-cookies-a-cozy-treat-you-cant-resist/>