

Healthy-ish Carrot Cake Cookies for a Cozy Homemade Treat

Here's everything you need to make a batch of 12 cookies:



OVEN
350°F

TIME
12 to 15 min

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INGREDIENTS

- 1 cup grated carrots
- 1 cup rolled oats
- 1/2 cup self-rising flour
- 1/4 cup maple syrup
- 1/4 cup raisins
- 1/4 cup chopped walnuts
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt

DIRECTIONS

- 1.** Prep the oven: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper so the cookies release easily and cleanup stays simple.
- 2.** Mix the dough: In a large mixing bowl, combine the grated carrots, rolled oats, self-rising flour, maple syrup, raisins, chopped walnuts, cinnamon, nutmeg, and salt. Stir until everything is evenly mixed and the dough looks well combined.
- 3.** Scoop the cookies: Using a cookie scoop or spoon, portion the dough into 12 cookies and place them on the prepared baking sheet. Leave a little room between them.
- 4.** Flatten slightly: Use the back of a spoon to gently flatten each cookie. They will not spread a ton on their own, so this step helps them bake evenly.
- 5.** Bake: Bake for 12 to 15 minutes, or until the edges are lightly golden brown and the cookies look set.
- 6.** Cool: Let the cookies rest on the baking sheet for about 5 minutes. Then transfer them to a wire rack to cool completely.

SWAPS & NOTES

you expect from carrot cake: cinnamon, nutmeg, sweet carrots, and chewy add-ins.

But instead of a layered cake with frosting, you get a quick cookie that is easy to portion, pack, and share.

This is the kind of recipe that works beautifully for lunchboxes, weekend baking, light desserts, or even a make-ahead snack for busy days.

Because the dough comes together in one bowl, cleanup stays minimal too, which is always a win.

TIPS FOR SUCCESS

For the best batch, grate the carrots finely so they blend smoothly into the dough and bake evenly.

Thick shreds can make the cookies a little too chunky and uneven.

Since these cookies contain oats, carrots, and maple syrup, they are at their best when they stay soft and tender.

Pull them once the edges are just starting to turn golden.

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

Original recipe: <https://chefmaniac.com/healthy-ish-carrot-cake-cookies-for-a-cozy-homemade-treat/>