Carroty Cake Cookies

Amount about 2 dozen cookies

Ingredients

- 1 cup packed light-brown sugar
- 1 cup granulated sugar
- 1 cup unsalted butter, room temperature
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 2 cups old-fashioned rolled oats
- 1 1/2 cup finely grated carrots
- 1 cup raisins

Steps

1. Preheat oven to 350 F. Line two baking sheets with Silpat baking mats or parchment paper, and set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, combine sugars and butter; beat until light and fluffy, 3 to 4 minutes.
3. Add eggs and vanilla, and beat on medium speed until well combined.
4. In a large bowl, sift together flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger; stir to combine.
5. Gradually add flour to butter mixture; mix on a low speed until just blended.
6. Mix in oats, carrots, and raisins.
7. Chill dough in refrigerator until firm, at least 1 hour.
8. Using a 1/2-ounce ice-cream scoop, scoop dough onto prepared baking sheets, leaving 2 inches between cookies.
9. Transfer to oven, and bake until browned and crisped, rotating pan halfway through baking to ensure even color, 12 to 15 minutes.
10. . Transfer to a wire rack to cool. Once cooled completely, use an offset spatula to spread about 2 teaspoons of cream-cheese filling onto a cookie.