



Carrot Cookies

Makes 3 dozen cookies | Serving size: 1 cookie

Ingredients Needed:

- 1/2 cup butter
- 3/4 cup packed brown sugar
- 2 eggs
- 1 cup whole wheat flour
- 1 cup white flour
- 2 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 3-4 Tablespoons skim or 1% milk
- 2 cups quick-cooking oats
- 1 cup grated carrots
- 1 cup raisins
- 1 cup Grape Nuts[®] or similar cereal

Directions:

1. In a large mixing bowl, beat butter, sugar, and eggs until fluffy.
2. Mix flour, baking powder, and cinnamon together. Combine with butter mixture.

3. Add milk and beat together to form a soft batter.
4. Stir in oats, carrots, raisins, and cereal. Mix well. Add more milk if needed.
5. Drop by rounded teaspoonfuls on a lightly greased baking sheet OR a non-stick baking sheet.
6. Flatten each cookie slightly with the back of a spoon.
7. Bake at 350°F for 10 minutes or until lightly browned.
8. Cool before serving.

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