



Chia Carrot Cake Cookies

All the delicious flavor of a carrot cake...in a convenient cookie!
These moist, soft cookies use shredded carrot, raisins and lots of spices, so each one tastes like biting into a piece of rich carrot cake...but with half the fat! These cookies bake much faster than any cake, and you can take them anywhere to eat or to share. Makes 60 medium size cookies

Ingredients

1 cup light brown sugar
1/2 cup granulated sugar
2 cups flour
2 cups quick cook oats
1 tsp baking soda
1 tsp baking powder
1 and 1/2 tsp cinnamon
1/4 tsp salt
1/2 tsp nutmeg
1/2 tsp ground ginger
1 and 1/2 cup grated carrot
3/4 cup raisins

Wet Ingredients

10 tbsp butter
6 tbsp gelled MySeeds Chia
1/2 cup unsweetened applesauce
2 eggs
1 tsp vanilla

First, mix together all dry ingredients except the sugars & the oats, in a medium size bowl. Be sure to combine them well, so the spices will be evenly distributed. Use an electric mixer to combine the butter and sugars. This will be fluffy and grainy when ready to go. This takes about 4 minutes, mixing on medium speed, and is important for the texture of the cookies. Then, mix in the eggs, applesauce and vanilla until thoroughly combined. Lastly, add the chia and stir by hand to mix it in.



Add the dry ingredients to the wet and stir until moist, and no pockets of dry flour remain. Then, add in the grated carrot, raisins and oats. Mixing may become difficult. Once mixed, it's best to refrigerate the dough for about an hour, to help it firm up for placing on the sheets.

Pre heat the oven to 350, and remove the dough from the fridge. Scoop dough by tablespoon-fulls onto greased cookie sheets. Space them about 1 and 1/2 inch apart, as they do spread. Bake 12-14 minutes, until cookies are puffy and golden-brown at the edges. When done, the bottoms will be lightly browned.

Fresh from the oven, each one tastes like a bite of carrot cake. They're so spicy and flavorful, that you won't miss the buttery icing--they taste great un-frosted. Since the recipe makes 60 cookies (more than usual) you can keep these in a sealed container, or freeze some to have later.