

Carrot Oatmeal Cookies

From – From Asparagus to Zucchini

½ cup butter, softened
1/3 cup granulated sugar
1/3 cup packed dark brown sugar
1 egg plus 2 egg whites
1 tsp vanilla
¾ cup all-purpose flour
¾ tsp baking soda
½ tsp ground cinnamon
¼ tsp salt
1 ¾ cup quick-cooking rolled oats
2 cups grated carrots
½ cup raisins

- Preheat oven to 375 degrees.
- Cream butter and sugars in a large bowl with an electric mixer until light and fluffy.
- Beat in eggs and vanilla on medium speed.
- Gradually beat in flour, baking soda, cinnamon, and salt.
- Mix in remaining ingredients on low speed.
- Drop by rounded Tbsp onto a lightly greased baking sheet 2” apart.
- Bake until firm and edges are golden, 15 to 20 minutes.
- Cool 1 to 2 minutes.
- Transfer to wire rack and cool completely.



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