



# Carrot cake cookies

🕒 75–80 Min   

## Preparation

- 1 Melt the butter in a small saucepan over medium heat. Cook, stirring occasionally, until it turns amber brown and develops a nutty aroma. Transfer 90 g of the browned butter into a large bowl and reserve the remaining 45 g for the frosting.
- 2 In the same pan, toast the walnuts for 2–3 minutes until fragrant. Set aside. Add the grated carrot and cook over low heat until reduced to about 35 g. Let cool.
- 3 Add the brown sugar and granulated sugar to the browned butter and whisk to combine. Mix in the egg and prepared carrot.
- 4 In a separate bowl, combine flour, baking soda, baking powder, salt, cinnamon and ginger. Add to the butter mixture and gently fold with a spatula. Stir in the walnuts.
- 5 Cover the dough and refrigerate for 30 minutes.
- 6 Preheat the oven to 175 °C. Shape the cookies and place them on a baking tray lined with parchment paper, leaving 5 cm space between them. Bake for 10 minutes until the edges are golden. Let cool completely.
- 7 For the frosting, beat the cream cheese and reserved browned butter until smooth. Gradually add powdered sugar and vanilla paste and mix until creamy.
- 8 Decorate the cooled cookies with frosting and sprinkle with walnuts.

## Ingredients 10 Portions

♦ = Kotányi Produkte

### Cookies:

170 g	Unsalted butter
85 g	Walnuts, finely chopped (+ extra for decoration)
50 g	Carrot, grated
100 g	Brown sugar
1	Egg, room temperature
160 g	All-purpose flour
0.5 tsp	Baking soda
0.5 tsp	Baking powder
0.5 tsp	Salt
0.5 tsp	♦ Organic Cinnamon, Ground
0.5 tsp	♦ Organic Ginger, Ground

### Cream cheese frosting:

150 g	Cream cheese, room temperature
150 g	Powdered sugar
1 tsp	♦ Bourbon vanilla paste

