

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

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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