

Cinnamon & Carrot Cookies

prep time

10 mins

cook time

15-20 mins

serves

24

ingredients

200g	Carrot, finely grated
250g	Butter
150g	Soft brown sugar
2 tsp	Ground cinnamon
200g	Plain flour or Whole grain flour
200g	Porridge Oats
½ tsp	Bicarbonate of soda



Method

Preheat the oven to 160°C and line a baking sheet with greaseproof paper.

Beat the butter and sugar together in a bowl with a wooden spoon until smooth. Stir in the flour, oats, cinnamon and bicarbonate of soda and mix until everything is well combined. The dough will seem quite dry at this stage but that is normal.

Add the carrots to the rest of the ingredients, mix in. Roll the dough into a sausage shape and cut into equal sizes, gently roll into balls, placing them on the baking sheet (not too close together). Using a small square of greaseproof paper press each down on each cookie with your fingers to flatten well into a cookie shape.

Bake in the oven for 15-20 minutes until golden brown all over.

Allow the cookies to cool on the baking sheet. This is important as the cookies will still be very soft at this stage and will fall apart if you try to lift them too early. When cool transfer the cookies to a wire rack.