



## Carrot Cake Oaties



*Recipe from customer blog, Diary of a Tomato*

### *Ingredients:*

- ½ cup (1 stick) Unsalted Butter, softened
- ½ cup packed Light-Brown Sugar
- ¼ cup Granulated Sugar
- 1 large Egg
- 1 cup All-Purpose Flour (*We recommend Maine Grains Sifted Flour*)
- 1 teaspoon Ground Ginger
- ½ teaspoon Baking Soda
- ½ teaspoon Salt
- 1 cup Rolled Oats (*We recommend Maine Grains Rolled Oats*)
- ¾ cup packed, Grated Carrots
- ⅓ cup Dried Currants
- ½ cup Chopped Walnuts

### *Directions:*

Heat oven to 350°F.

In a large bowl, cream the butter with the sugars until fluffy. Add the egg, and beat into the butter mixture.

In another bowl, sift together the flour, ginger, baking soda, and salt. Add flour mixture to butter mixture, and stir until combined. Mix in oats, carrots, currants, and walnuts.

Drop dough by tablespoon, 2 inches apart onto baking sheets. Bake 15 to 18 minutes, rotating baking sheets halfway through, until edges are crisp. Makes 36 to 40 cookies.

<http://diaryofatomato.com/2013/10/18/carrot-cake-oaties/>