Healthy Carrot Cake Cookies



Honey Bee and Carrot Flower

Ingredients

1/2 cup sugar

2 eggs





Makes 48 cookies Prep time: 20 minutes Cook time: 15 minutes

Serving size 2 cool	kies (55g)
Amount per Serving Calories	170
% [aily Value*
Total Fat 6g	8%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 110mg	5%
Total Carbohydrate 28g	10 %
Dietary Fiber 2g	7 %
Total Sugars 13g	
Includes 8g Added Sugars	16 %
Protein 3g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 1mg	6%
Potassium 134mg	2%
Vitamin A 64mcg	7%
Vitamin C 2mg	2%

1/2 cup packed brown sugar 1/2 cup unsweetened applesauce or fruit puree

1 teaspoon vanilla

1/2 cup vegetable oil

- 1 cup all-purpose flour
- 1 cup whole-wheat flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground ginger
- 2 cups old fashioned rolled oats
- 1 1/2 cups finely grated carrot (about 3 large carrots)
- 1 cup raisins (or any type of dried fruit)

Directions

- 1. Wash hands with soap and water.
- 2. Preheat oven to 350 degrees F. Lightly grease a baking sheet.
- 3. In a large bowl, stir together the sugars, oil, applesauce, eggs and vanilla. Mix well.
- **4.** In a separate bowl, stir together the dry ingredients.
- 5. Blend the dry ingredients into the wet mixture. Stir in the carrots and raisins.
- 6. Drop the dough by teaspoon onto the baking sheet.
- 7. Bake 12 to 15 minutes until golden brown.
- 8. Store in an airtight container.



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Much of the carrot seed used to grow carrots across the United States comes from Jefferson County, Oregon. Enjoy this tasty cookie recipe thinking about the honey bees of Oregon!