

Carrot Cake Pecan Cookies



COOKIE INGREDIENTS:

1/4 cup softened butter	1 tsp baking powder
1/4 cup butter	1/4 tsp salt
1/3 cup + 1 tsp granulated sugar	1 tsp cinnamon
1 tbsp molasses	1/4 tsp nutmeg
1 tsp vanilla	1/2 cup grated carrot
1 egg	1/4 cup pecans + more for garnish, if desired
1 cup all-purpose flour	

FROSTING INGREDIENTS:

2 oz. softened cream cheese	1 teaspoon orange zest
1/4 cup softened butter	1 cup powdered sugar



Indianapolis
Fruit
Commission of Fruit
Vegetable & Floral

BAKING DIRECTIONS:

1. Preheat oven to 350°. Line baking sheet with parchment paper and set aside.
2. Cream butter, sugar and molasses until smooth. Scrape sides and remix. Add vanilla and egg.
3. Stir in dry ingredients until combined. Scrape sides and restir. add carrot and nuts.
4. Scoop onto baking sheet and bake 8-9 minutes or until edges are brown and cookies have poofed up slightly in the center. Cool 2 minutes on baking sheet and transfer to cooling rack. Cool to room temperature.

FROSTING DIRECTIONS:

1. Place ingredients into small bowl and whip until smooth. Spread each cookie generously with frosting.
2. Top with chopped pecans if desired.