

CARROT CAKE COOKIES, WITH RAISINS

INGREDIENTS

1 cup (2 sticks) unsalted butter, melted
1 cup packed light-brown sugar
1/2 cup granulated sugar
2 large egg yolks
1 1/2 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon salt
2 cups rolled oats
1 1/2 cups packed, finely grated, peeled carrots
1 cup raisins

DIRECTIONS

Preheat oven to 350F. Prepare two baking sheets with silpat or parchment paper

In a large bowl, whisk together butter, sugars, and egg yolk. In a medium bowl, whisk together flour, ginger, and salt. Add flour mixture to butter mixture; stir until combined. Mix in oats, carrots, and currants.

Drop dough by level tablespoons, 2 inches apart, onto prepared baking sheets. Flatten a little bit with the palm of your hand. Bake until edges are crisp, 15 to 18 minutes. Transfer cookies to a wire rack to cool.