

Frosted Oat and Nut Carrot Cake Cookies

Gluten Free | Dairy Free

Ingredients:

2 C of Almond Flour
1 C of Gluten Free Oats
1 C of Cane Sugar
1 tsp of Baking Powder
1 tsp of Cinnamon
1 tsp of Nutmeg
1 Egg
1/4 C of Almond Milk
1/2 C of Carrots, shredded
1/4 C of Walnuts
1/4 C of Pecans
1/4 C of Pumpkin Seeds
Cream Cheese Frosting for topping

Steps for Cooking:

- 1 Preheat your oven to 350 degrees. Line a cookie sheet with parchment paper.
- 2 In a large bowl, add your almond flour, oats, cane sugar, baking powder, cinnamon and nutmeg. Stir until it is mixed together. Add in your egg and almond milk. Mix together until your cookie dough forms.
- 3 Scoop cookie dough onto parchment paper and place in the oven. Bake for 12-15 minutes.
- 4 Once they have cooled, frost them and enjoy!



Notes

You can leave out or add in any nuts of your choice. I chose to do all the nuts I had because we love a crunchy cookie!

For the frosting, I used Miss Jones Cream Cheese Frosting which is a dairy and gluten free brand. You can choose your own brand or make your own!

You may use a different flour and sugar, but keep in mind that the ratio for liquid may vary depending on what you choose.