Carrot Oatmeal Cookies

From – From Asparagus to Zucchini

½ cup butter, softened
1/3 cup granulated sugar
1/3 cup packed dark brown sugar
1 egg plus 2 egg whites
1 tsp vanilla
¾ cup all-purpose flour
¾ tsp baking soda
½ tsp ground cinnamon
¼ tsp salt
1 ¾ cup quick-cooking rolled oats
2 cups grated carrots
½ cup raisins

• Preheat oven to 375 degrees.
• Cream butter and sugars in a large bowl with an electric mixer until light and fluffy.
• Beat in eggs and vanilla on medium speed.
• Gradually beat in flour, baking soda, cinnamon, and salt.
• Mix in remaining ingredients on low speed.
• Drop by rounded Tbsp onto a lightly greased baking sheet 2” apart.
• Bake until firm and edges are golden, 15 to 20 minutes.
• Cool 1 to 2 minutes.
• Transfer to wire rack and cool completely.

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