

| SKILL LEVEL | PREP TIME | BAKE TIME | SERVINGS |
|-------------|-----------|------------|----------|
| 👑👑👑👑👑 | 20 MINS | 15-20 MINS | 12-15 |

IN THE KIT

- Bag 1:** 85g light brown soft sugar, 50g caster sugar
- Bag 2:** 140g plain flour, 1 tsp baking powder, ½ tsp salt, 1 tsp cinnamon
- Bag 3:** 140g oats
- Bag 4:** 85g raisins
- Bag 5:** 140g icing sugar
- 2x A3 Baking paper
Butter measure
Small piping bag

YOU WILL NEED

- 55g unsalted butter (melted)
1 large egg
100g grated carrot
30g full fat cream cheese
1 tbsp milk
- Baking tray
Grater

INGREDIENTS

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), icing sugar: (sugar (97%), maize starch), **oats (gluten)**, light brown sugar: (sugar, cane molasses), raisins: (raisins, sunflower oil), caster sugar, baking powder: **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate), salt (salt, anti-caking agent: sodium ferrocyanide), cassia cinnamon.

| Nutritional info | Per 100g (as sold) |
|--------------------|--------------------|
| Energy kJ / kcal | 970.8kJ/229.3kcal |
| Fat | 1.91g |
| of which saturates | 0.28g |
| Carbohydrates | 48.50g |
| of which sugars | 33.83g |
| Protein | 3.23g |
| Salt | 0.54g |

Allergens: For allergens see ingredients **bold**.
May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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OR



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650g

CARROT CAKE COOKIES



Michel Roux





1. Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Line the baking trays with the provided paper and set aside. If you only have one tray you may need to bake in two batches.



2. In a bowl, mix together the melted butter and sugars (bag 1) until smooth. Add the egg and beat until well combined.



3. Stir in the grated carrots until all the mixture coats the carrot and it is well distributed.



4. Gradually add in the flour, baking powder, salt and cinnamon (bag 2), stirring after each addition. Mix in the oats (bag 3) and raisins (bag 4).



5. For each cookie, you will need to scoop roughly 2 tbsps of mixture. Place on the baking sheet, spacing at least 2 inches apart, as they will spread slightly when cooking, then flatten slightly with the back of a spoon. You should have enough mixture to make 12-15 cookies.



6. Bake in the oven for 15-20 minutes, depending on how gooey you prefer your cookies. They should be slightly golden around the edges.



7. Remove from the oven and allow to cool and harden on the baking sheet for 10 minutes before transferring to a wire rack to cool completely.



8. To make the icing, mix together the cream cheese, milk and the icing sugar (bag 5). Spoon the icing into the piping bag and snip a small piece off the end. Drizzle the icing over your cookies and allow to set before serving.

MY TOP TIP

As an alternative to cream cheese used in the icing, you can swap it for 30g of unsalted butter.

Michel Roux
★ ★ ★