

Oatmeal Carrot Cookies



Ingredients:

1½ cups all-purpose flour
1 cup white whole wheat flour
1 tsp. baking soda
¼ tsp. salt
½ tsp. baking powder
½ tsp. ground cloves
2 tsp. ground cinnamon
1 cup quick oats (not instant)
¾ cup brown sugar
¼ cup granulated sugar
1 cup coconut oil (or 2 sticks butter, softened)
2 large eggs
2 tsp. vanilla extract
2 cups grated carrot (3-4 carrots)
½ cup flaked coconut
¾ cup chopped walnuts



Directions:

1. Preheat oven to 350° F.
2. In a medium bowl, combine flours, baking soda, salt, baking powder, cloves, cinnamon and oats. Mix well and set aside.
3. With a mixer, beat together sugars and coconut oil in a large bowl. Add eggs and vanilla and beat at medium speed until light and fluffy.
4. Add grated carrots, coconut and chopped walnuts; blend until combined. Batter will be a lumpy.
5. Add flour mixture and blend at a low speed until just combined. Do not overmix.
6. Drop by tablespoons onto cookie sheets and bake for 13-15 minutes.

Enjoy!

<http://piece-of-home.com/oatmeal-carrot-cookies/>