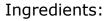
Oatmeal Carrot Cookies



1¹/₂ cups all-purpose flour 1 cup white whole wheat flour 1 tsp. baking soda 1/4 tsp. salt ¹/₂ tsp. baking powder ¹/₂ tsp. ground cloves 2 tsp. ground cinnamon 1 cup quick oats (not instant) 34 cup brown sugar ¹/₄ 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) ¹/₂ cup flaked coconut 3/4 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/