

Ingredients

Carrot Cake

- 2 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- 2 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp ginger
- ¾ tsp salt
- 2 sticks butter (room temp)
- ¼ cup oil (optional)
- ¾ cups brown sugar
- ½ cup white sugar
- 2 eggs (room temp)
- 1 ½ tsp vanilla extract
- 1 tsp orange zest
- ¼ cup raisins
- 2 cups carrots

Frosting

- 1 8 oz. package of cream cheese
- 1/2 stick butter, room temperature
- 1 ½ cups sifted powdered sugar
- ½ teaspoon vanilla extract

Ever craved a slice of carrot cake but didn't want to bake a whole cake?! Well, here's the answer. Carrot cake whoopie pies! Cute little sandwiches of carrot cake with a dollop of cream cheese frosting smacked in the middle! These were quick, easy & such a delicious, sweet treat!

Cooking
is
Bliss!



1. To a mixing bowl, add flour, baking soda, baking powder, cinnamon, nutmeg, ginger, & salt, & whisk until combined. Set aside.
2. In the bowl of a standalone mixer add butter, brown sugar, & white sugar & mix until light, fluffy, & doubled in size.
3. Add eggs one at a time, being sure to scrape the bottom with a spatula after each addition.
4. Then add vanilla and orange zest, mixing until fully combined.
5. Add raisins to the flour mixture and stir, being sure that all raisins are fully coated in flour. (This stops the raisins from sinking while baking)
6. Add half of the dry ingredients to the wet ingredients using a spatula & stir until just combined. add the other half of the dry ingredients. Don't overmix.
7. Stir in carrots.
8. Add batter to cookie sheets approximately 2 inches apart using a cookie scoop. You can use a spoon or a piping bag; they both work fine.
9. Place the cookie sheet in the oven and bake for approximately 12-13 minutes. They should be golden around the edges.
10. Allow to rest on the cookie sheet for about 3-5 minutes then remove & place on cooling racks to cool completely.
11. They should all be the same size, but if some are bigger than others, make sure to match the cookies before sandwiching them so that they look uniform. Add your cream cheese frosting to one side then top with the other cookie.

1. In the bowl of a standalone mixer, add cream cheese, butter, & whisk until smooth. The paddle attachment would be fine as well.
2. Add the sifted powdered sugar, vanilla extract, and heavy cream & beat until smooth consistency. Add to a frosting bag. You can swap out the vanilla extract for any extract of your choosing. I tried it with maple extract & it was delicious!

THE
FROSTING

