



# Carrot Cake Cookie Sandwich

10 Portions



Easy

up to 40 Min.



## Ingredients:

### For the Cookies:

125 g Unsalted butter  
75 g Light Brown Sugar  
50 g Caster Sugar  
1 Medium Egg (beaten)  
5 g Dr. Oetker Madagascan Vanilla Paste (1 tsp)  
250 g Plain Flour  
5 g Dr. Oetker Baking Powder (1 tsp)  
5 g Ground Cinnamon (1 tsp)  
100 g Carrots (grated)  
50 g Sultanas

### For the Filling:

400 g Dr. Oetker Cream Cheese Style Icing (1 Tub)

## 1 For the Cookies:

Preheat the oven to 190°C/ 170°C fan oven/Gas Mark 5. Line 2 baking trays with baking parchment.

2 Place the butter, light brown sugar and caster sugar in a bowl and cream together until smooth. Mix in the egg and Vanilla Extract.

3 Sieve the flour, Baking powder and Cinnamon on top and beat into the mixture until all combined. Add the grated carrot and sultanas mix through.

4 Form the mixture into 20 walnut sized balls and place on your lined baking trays spaced slightly apart. Press the balls of dough down slightly and place in the oven for 10 - 12 minutes until risen and lightly golden. Allow to cool on the tray for 10 minutes and then place on a wire rack to cool completely.

## 5 To Fill the Cookies:

Once the cookies are completely cool, place a dollop of Cream Cheese Icing onto base (flat side) of 10 cookies and sandwich together with the remaining 10 cookies to create your cookie sandwiches.



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Tip from the Test Kitchen

- These are soft-bake style cookies, and they will become softer once filled, therefore they are best filled just before serving.

