



# SKYE BLUE

## Kitchens

### CARROT CAKE SANDWICH COOKIES

Oven temp: 180°C/350°F/Gas 4. Line 4 trays with baking paper

#### What you need:

- 1 bag of Carrot Cake mix
- 220g butter, cubed (note 1)
- 2 TBS soft brown sugar
- 2 eggs
- 2 cups of finely grated carrot (juice firmly squeezed out)
- 2 tsp of orange zest, optional

#### Filling:

- 275g cream cheese (note 2)
- 275g icing sugar
- 2 tsp vanilla essence
- 1-2 TBS warm water



#### To Make:

Empty the Carrot Cake mix and sugar into a food processor. Process for about 45 seconds. You want the raisins and walnuts to be in smallish pieces. Add half the butter and pulse through in short bursts. Add the remaining butter and pulse again until the mix just begins to come together. Add the eggs and pulse again in short bursts to combine. Tip the mix into a large bowl. Add the carrot and stir through until well mixed. Chill the dough for 20 minutes. Roll a heaped tsp of dough (32g) into a ball, place on the tray. Repeat until all the dough is used up. Space them out, 8 to a tray. The mix is a little sticky so cover each ball with a small piece of greaseproof paper and gently flatten with a flat bottom plate to about 4-5mm thick. You want to keep them in a nice round, even shape for when you sandwich them together later. Pop the trays into the fridge again for 30 minutes. Bake two trays at a time for 10 minutes, swap them around and bake for a further 10 minutes. If they still feel a little soft bake for a further 2-3 minutes. Remove from the oven and cool for 5 minutes before transferring to a cooling tray. Continue to bake the other two trays. **To make the filling:** Add all the ingredients into a large bowl and whisk together with electric beaters.

When the cookies are completely cold, spread 2 tsp of the cream cheese onto flat side of half the cookies. Sandwich together with remaining cookies.

Makes 16 sandwiched cookies. Best eaten the day they are made.

#### Note:

1. For dairy free use non dairy spread of choice. Eg. Nuttalex Buttery
2. For dairy free, replace the cream cheese with non dairy spread of choice  
I like to use Phillie block cream cheese for this icing.

**Tip:** If you are not eating all the cookies at once, wrap plain cookies in clingfilm and pop them into the freezer, cover the filling and it will keep fresh in the fridge for a week. Let cookies defrost for 10 minutes before you sandwich together. If you want mini bite size cookies roll about 16g of cookie dough then bake.