

# CARROT CAKE SANDWICH COOKIES

Makes 12

Hands-on time: 25 minutes

Hands-off time: 25 minutes

## INGREDIENTS

### For the carrot cake cookies:

½ cup (100g) light brown sugar

½ cup (120g) melted butter

1 large egg

1¼ cups White Star Instant Maize Meal Vanilla Flavour

¾ cup (96g) self-raising flour

1 tsp ground cinnamon

½ tsp ground allspice

1 cup grated carrots

### For the cream cheese frosting:

½ tub (125g) cream cheese, room temperature

¼ cup (25g) icing sugar

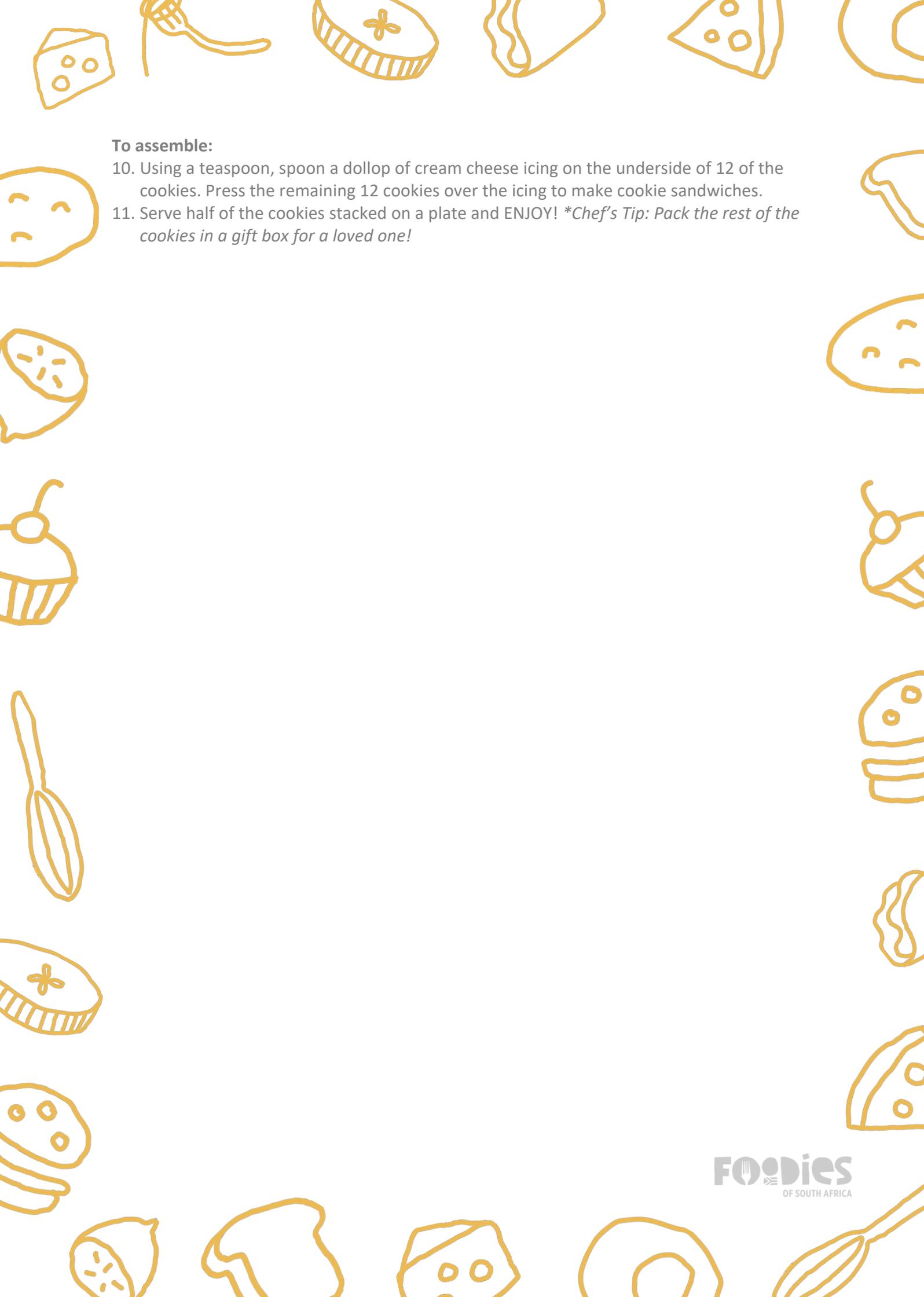
## METHOD

### For the carrot cake cookies:

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. In a large mixing bowl, mix together the light brown sugar and butter with a wooden spoon until combined. Add in the egg and mix well.
3. Add in the White Star Instant Maize Meal Vanilla Flavour, self-raising flour, cinnamon and allspice and mix gently until just combined.
4. Add in the grated carrots and fold it through until just combined and it forms a soft cookie dough.
5. Dust your hands in some maize meal and pick up tablespoon-sized balls of the dough. Gently roll each into a smooth ball and pack on the baking tray until you have 24 balls of dough. *\*Chef's Tip: The maize prevents the dough from sticking to your hands!*
6. Use the bottom of a glass to gently flatten the ball of dough to form a biscuit-like shape.
7. Place the tray in the oven and bake the cookies for 15-17 minutes or until they are golden in colour. *\*Chef's Tip: They will be soft to touch but will crisp slightly when cooled.*
8. Allow the cookies to cool on the tray for 5 minutes before transferring to a wire rack to cool down completely.

### For the cream cheese frosting:

9. Using a hand held mixer, beat the cream cheese in a mixing bowl until it is smooth. Slowly sieve in the icing sugar and beat until smooth and lump-free.



**To assemble:**

10. Using a teaspoon, spoon a dollop of cream cheese icing on the underside of 12 of the cookies. Press the remaining 12 cookies over the icing to make cookie sandwiches.
11. Serve half of the cookies stacked on a plate and ENJOY! *\*Chef's Tip: Pack the rest of the cookies in a gift box for a loved one!*