

Carrot Spice Sandwich Cookies with Vanilla Bean Filling

This recipe is an instant fall favorite. Don't skip softening the carrots as it will keep them from being crisp inside the cookies.

BAKE @ 350° FOR 11 MINUTES

Makes 28 cookies/14 filled sandwiches

Ingredients:

2 cups	Shredded carrot
2/3 cup	Packed brown sugar (separate 2 tablespoons of this for carrots)
2 Tbs	Unsalted butter melted
2 Tbs	Canola oil
1 Tbs	Orange zest
1/2 tsp	Vanilla extract
1	Large egg
1 cup	All-purpose flour
1 1/2 tsp	Apple pie spice
1/4 tsp	Salt
1/4 tsp	Baking soda



Directions:

1. Preheat your oven to 350°. Line baking sheets with parchment paper.
2. Toss shredded carrots and 2 tablespoons brown sugar in a bowl. Transfer to a mesh strainer and let drain while you work on the rest of the recipe (discard the liquid).
3. Melt butter in the microwave. Add oil, zest, vanilla and egg to melted butter and whisk till well combined.
4. Combine flour, the rest of the brown sugar, apple pie spice, salt and baking soda in a large bowl. Whisk to break up any lumps and combine well.
5. Mix in drained carrots and butter mixture into flour mixture until combined.
6. Use a small cookie scoop or drop dough by tablespoons onto parchment paper lined baking sheets, spacing them 2 inches apart. Lightly tap down dough to make 2 inch circles. Bake for 11 minutes at 350° until they are set. Let cookies rest on pans for 5 minutes before transferring to a cooling rack to cool completely.
7. Spread the underside of 14 cookies with 1 tablespoon of vanilla bean filling and place another cookie on top.
8. Eat and enjoy!

Vanilla Bean Filling

2Tbs	Butter softened
4oz.	Cream cheese softened
1 cup	Powdered sugar
1/8 tsp	Salt
1/4tsp	Vanilla extract
1/4	Vanilla bean, seeds scraped out*

1. Beat cream cheese and butter together with a mixer till combined.
2. Add vanilla extract, salt and 1/4 of a vanilla bean's seeds(*see note below).
3. Beat at medium speed for 3 minutes or until mixture is fluffy.
4. Add powdered sugar and beat for one more minute on low speed until well mixed.

*Need help getting the seeds out of the vanilla bean? [This quick little video tutorial should help.](#)

Priorify Ministries