

Carrot Cake Sandwich Cookies

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

For the Carrot Cake Cookies

- 2 sticks of room temperature butter
- 3/4 cup light brown sugar
- 3/4 cup sugar
- 2 eggs
- 1 1/2 tsp. vanilla
- 2 cup unbleached all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. kosher salt
- 1 1/2 tsp. cinnamon
- 2 cup old fashioned oats
- 1 cup shredded carrots

For the Cinnamon Buttercream

- 1 stick of room temperature butter
- 8 oz. room temperature cream cheese
- 1 tsp. cinnamon
- 4 cup powdered sugar
- 1/2 tsp. vanilla



Instructions

For the Carrot Cake Cookies

1. In a large bowl with a handheld mixer, mix together the butter, light brown sugar and sugar until light and fluffy, approximately 1 minute. Add the eggs and vanilla, mixing until fully incorporated.
2. Add flour, baking soda, baking powder, salt and cinnamon and mix until just barely combined.
3. Add the oats and shredded carrots. Mix until everything is evenly distributed and the cookie dough is combined.
4. Using a cookie scoop (roughly 1 1/2 Tbsp.), place cookie dough onto prepared baking sheets. Bake at 350°F for 12-14 minutes until the bottoms are slightly golden brown.
5. Remove from the oven and let the cookies cool on a wire rack before assembling with frosting.

For the Cinnamon Buttercream

1. Mix all ingredients together until light and fluffy, approximately 3-4 minutes.
2. When cookies have completely cooled, dollop a heaping tablespoon of the buttercream into the center of one cookie.
3. Take another cookie and press it on top of the cookie with the buttercream, pressing gently to push the frosting to the edges.
4. Repeat until all cookies have been used and enjoy.