

Amaranth Carrot Cookies

Ingredients :

6 Tbsp Vegetable Oil
1/2 cup Agave Syrup or Honey
6 Tbsp Water
2 cups Organic Amaranth Flour
2/3 cup Arrowroot Starch
1 tsp Baking Soda
1/2 tsp Sea Salt
1 tsp Ground Cinnamon
2 tsp Vanilla Extract
2/3 cup Carrots grated
2/3 cup Raisins



Cream Cheese Frosting:

8 oz cream cheese, softened
1/4 cup butter, softened
2-3 cups powdered sugar
1 1/2 tsp vanilla extract

Instructions :

Preheat oven to 350°F. Lightly grease a cookie sheet, set aside.

Combine all of the wet ingredients and set aside. In a separate bowl sift flours. Combine dry ingredients and sift again. Add wet ingredients to dry ingredients and mix well. Add raisins and grated carrots.

Use a medium size (1.5 oz) spring action scoop to place batter on greased cookie sheet. Using a scoop will ensure your cookies to bake evenly. Using a fork, spatula or the palm of your hand, flatten the cookies to 1/2-inch thickness. Bake 12-15 minutes, until cookies are lightly brown. Remove from oven and place on wire rack to cool.

Frost with Cream Cheese Frosting

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