

CARROT COOKIES

Using Juicer Pulp

1 c softened butter
2/4 c sugar (or 1/4 cup [Xagave](#))
3 eggs
1 c carrot pulp (made with your [L'Equip Coway JuicePresso Juicer](#))
1 c fresh carrot juice (made with your [L'Equip Coway JuicePresso Juicer](#))
3 c fresh ground [whole wheat flour](#)
1 t baking powder
1 t cinnamon
1/2 t cloves
1/2 t allspice
1/2 t salt
1 c chopped nuts
1/2 c raisins

Preheat oven to 400 deg F

Using your [Bosch Mixer](#) fitted with the [Cookie Paddles and Metal Drive](#) attachments, mix butter, sugar ([Xagave](#)), eggs, carrot pulp and carrot juice thoroughly. Add dry ingredients and mix well on speed 1. Stir in nuts and raisins. Using a [Cookie Scoop](#), drop spoonfuls of dough onto a greased baking sheet and bake for 8 minutes. Cool and ice with Orange Icing (recipe below).

ORANGE ICING

1 1/4 c softened butter
3 T fresh orange juice
3 c powdered sugar (Use your [Bosch Blender](#) attachment to powder regular sugar)
1 t grated orange zest

In your [Bosch Mixer Bowl](#) with [French Whips](#) and [Bowl Scraper](#) attachments, beat the softened butter, powdered sugar, orange juice and zest until smooth. Spread over cooled cookies.

WWW.HEALTHYKITCHENS.COM