

# Carrot Cake Oatmeal Cookies

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-recipe-saigon-cinnamon>

## Ingredients:

- 1 cup butter room temperature
- 1 cup packed brown sugar
- 1/3 cup white sugar
- 2 eggs room temperature
- 1 1/2 teaspoons madagascar vanilla extract
- 1 1/2 cups flour
- 1 1/2 teaspoons Saigon cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups quick cooking oats
- 1 cup shredded carrots
- 1/2 cup chopped walnuts
- 1/2 cup raisins golden or regular, optional
- 1 1/2 cups powder sugar sifted to remove any lumps
- 4 tablespoons milk
- 1 1/2 teaspoons vanilla extract

## Nutrition:

1. Calories: 1400 calories
2. Carbohydrate: 192 grams
3. Cholesterol: 230 milligrams
4. Fat: 64 grams
5. Fiber: 10 grams
6. Protein: 20 grams
7. SaturatedFat: 31 grams
8. Sodium: 860 milligrams
9. Sugar: 108 grams

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