

Soft and Chewy Carrot Cookies

This quick and easy recipe makes a soft cookie that holds its shape. The cookies have a limited shelf life due to the molasses and fresh carrots.

Preheat the oven to 350°F

1 cup oatmeal (Uncooked)
1 cup whole wheat flour
1 cup shredded fresh carrots
1 teaspoon salt
1 teaspoon sugar
2 tablespoons corn oil
1/4 cup water
1/4 cup molasses



In a medium-sized bowl, stir the oatmeal, flour, carrots, salt and sugar together. Add the corn oil and mix well to evenly distribute. Add the water and molasses and mix thoroughly. Roll batter into 1 inch balls and place 3 inches apart on a greased cookie sheet. Bake for 15 to 20 minutes until firm. Remove from baking sheet and cool completely before storing in the refrigerator. Makes approximate 2 dozen cookies.

Warning: These cookies can present a choking hazard if swallowed whole.