



Carrot Cake Sandwich Cookies

Makes: 22 sandwich cookies

Prep Time: 15 minutes Bake Time: 25 minutes

Total Time: 150 minutes

Ingredients

Cookies:

- 1 cup unsalted butter, softened
- 1 & 1/4 cups firmly packed dark brown sugar
- 1/2 cup granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 2 & 3/4 cups all-purpose flour
- 1 & 1/2 tsp ground cinnamon
- 1 teaspoon (3 grams) kosher salt
- 3/4 tsp baking soda
- 1/2 tsp ground allspice
- 1/2 tsp ground ginger
- 1 & 1/2 cups old-fashioned oats
- 1 cup lightly packed grated carrot (approximately 1 large carrot)
- 1/2 cup finely chopped pecans

Sour Cream Buttercream:

- 1/2 cup unsalted butter, softened
- 1/2 cup sour cream, divided
- 1/2 tsp vanilla extract
- 1/4 tsp kosher salt
- 3 cups confectioners' sugar, divided

Instructions

Cookies:

Preheat oven to 350°F. Line several baking sheets with parchment paper.

In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

In a medium bowl, whisk together flour, cinnamon, salt, baking soda, allspice, and ginger. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in oats, carrots, and pecans. Using a 1½-tablespoon scoop, scoop dough (about 28 grams each). Using floured hands, roll each dough scoop into a smooth ball; press into a disk (2 inches in diameter and 1/2-inch thick). Place 2 inches apart on prepared pans.

Bake until edges are golden brown, 11 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

Sour Cream Buttercream:

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth, about 1 minute. Add 1/4 cup sour cream, vanilla, and salt, beating just until combined. Add 1 & 1/2 cups confectioners' sugar, beating until combined. Beat in remaining 1/4 cup sour cream. Add remaining 1 & 1/2 cups confectioners' sugar, beating until smooth and fluffy.

To Assemble:

Place Sour Cream Buttercream in a piping bag fitted with 1/2-inch round piping tip (Wilton 1A). Pipe a large dollop of buttercream onto flat side of half of cookies, leaving a 1/4-inch border. Place remaining cookies, flat side down, on top of buttercream, pressing lightly to push buttercream to edges of cookies. Cover and refrigerate until ready to serve. Let stand at room temperature for 10 to 15 minutes to soften slightly before serving.

Recipe by Bake from Scratch