

Carrot Oat Walnut Cookies
makes about 20 cookies

1 c. flour
1 c. rolled oats
1 t. baking powder
1/2 t. salt
1/2 c. brown sugar
1/2 c. coconut oil melted
1/2 t. vanilla
2 eggs
1/4 c. milk
2/3 c. chopped walnuts
2 c. carrots peeled and processed

- 1. Combine all of the dry ingredients into one bowl and the coconut oil, vanilla, eggs and milk into another bowl.**
- 2. Mix the dry and wet ingredients together and then mix in the carrots and walnuts just until combined.**
- 3. Using a 1/4 c. cookie scoop, scoop 3/4 of a scoop full onto parchment paper or a silicon mat placed on a cookie sheet.**
- 4. Bake for 10 minutes at 375 degrees fahrenheit or until firm.**
- 5. Let cool on a wire rack, try not to eat them straight from the oven, they are super good warm.**