

# AMARANTH CARROT COOKIES

## Ingredients :

6 Tbsp Vegetable Oil  
1/2 cup Agave Syrup or Honey  
6 Tbsp Water  
2 cups Organic Amaranth Flour  
2/3 cup Arrowroot Starch  
1 tsp Baking Soda  
1/2 tsp Sea Salt  
1 tsp Ground Cinnamon  
2 tsp Vanilla Extract  
2/3 cup Carrots grated  
2/3 cup Raisins



## Cream Cheese Frosting:

8 oz cream cheese, softened  
1/4 cup butter, softened  
2-3 cups powdered sugar  
1 1/2 tsp vanilla extract

## Instructions :

### Step 1

Preheat oven to 350°F. Lightly grease a cookie sheet, set aside.

### Step 2

Combine all of the wet ingredients and set aside. In a separate bowl sift flours. Combine dry ingredients and sift again. Add wet ingredients to dry ingredients and mix well. Add raisins and grated carrots.

### Step 3

Use a medium size (1.5 oz) spring action scoop to place batter on greased cookie sheet. Using a scoop will ensure your cookies to bake evenly. Using a fork, spatula or the palm of your hand, flatten the cookies to 1/2-inch thickness.

### Step 4

Bake 12-15 minutes, until cookies are lightly brown. Remove from oven and place on wire rack to cool.

### Step 5

Frost with Cream Cheese Frosting