



141 Andrea Drive  
Belgrade, MT 59714  
[www.MontanaGlutenFree.com](http://www.MontanaGlutenFree.com)

## Gluten Free Carrot Cake Oatmeal Cookies

Yields: 24 cookies

- 1 cup (100g) Montana Gluten Free Raw Oatmeal
  - $\frac{3}{4}$  cup (90g) Montana Gluten Free All Purpose Baking Mix (or Montana Gluten Free Waffle Pancake Mix)
  - 2 tbsp (28g) coconut oil or unsalted butter, melted and cooled slightly
  - 1 large egg, room temperature
  - 1 tsp vanilla extract
  - $\frac{1}{2}$  cup (120mL) pure maple syrup
  - $\frac{3}{4}$  cup (68g) grated carrots (about 1 smallish medium)
1. In a medium bowl, whisk together the oats, baking mix, baking powder, and cinnamon. In a separate bowl, whisk together the coconut oil, egg, and vanilla. Stir in the maple syrup until thoroughly incorporated. Add in the dry ingredient mixture, stirring just until incorporated. Fold in the carrots. Chill the dough for at least 30 minutes. (if chilling longer, cover with plastic wrap)
  2. Preheat the oven to 325°F, and line a baking sheet with a silicone baking mat or parchment paper.
  3. Drop the cookie dough into 12 rounded scoops on the baking sheet. (If chilled longer than 1.5 hours, flatten slightly.) Bake at 325°F for 12-15 minutes. Cool on the baking sheet for at least 15 minutes before turning out onto a wire rack.

Be sure that the egg is at room temperature before whisking it in. A cold egg added straight from the fridge would rapidly cool the fat source, resulting in small blobs of semi-solid coconut oil, butter, or margarine.

Honey or agave may be substituted in place of the pure maple syrup.