

# LET'S COOK!

## CHOMP'S CARROT COOKIES

Makes 30 Cookies

### INGREDIENTS



**2 cups carrot, grated**  
about 4  
medium carrots



**1 3/4 cup quick cooking oats**



**3/4 cup flour**



**3/4 cup raisins**



**1/2 cup unsweetened applesauce**



**1/2 cup brown sugar**



**3 eggs**



**1 teaspoon vanilla extract**



**2 Tablespoons oil**



**3/4 teaspoon baking soda**



**1/2 teaspoon ground cinnamon**

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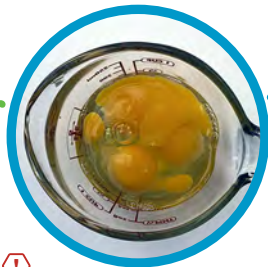


Be sure to ask an adult for help and permission before trying out this chef skill!



#### 1 WASH, PEEL, GRATE

Prepare carrots by washing, peeling and grating.



#### 2 CRACK EGGS

Crack all 3 eggs into cup or bowl.



#### 3 BEAT

Using a fork or small whisk, beat eggs briefly until yolks and whites are just combined.

#### 1 WET



#### MEASURE & MIX

Measure oil, vanilla, brown sugar and applesauce. Stir together with whisked eggs until mixed.

#### 2 DRY



#### MEASURE & MIX

Measure oats, flour, baking soda and cinnamon into a separate bowl. Stir until mixed together.



#### 1 + 2 MIX

Mix wet and dry ingredients together. Then stir in grated carrots and raisins.



#### SCOOP

Scoop tablespoon-sized amounts onto a sheet pan lined with parchment paper or greased with oil.



#### PRESS

With the back of a fork, flatten each scoop of dough.



#### 1 BAKE

Bake at 375 degrees for about 10-12 minutes.

#### TRY!

Allow to cool slightly, then enjoy! Store leftovers in airtight container for 3-4 days.