



Frosted Spiced Carrot Cookie Bites

A Cookie That Tells a Story

Hello, my dear. Come sit. Let's talk about cookies. Not just any cookie. This one is like a hug from your garden. It's a carrot cake, but in a soft, chewy cookie form. I call them my Frosted Spiced Carrot Cookie Bites. Doesn't that sound cozy?

I first made these for my grandson. He loved carrot cake but wanted a treat he could hold. So we tried. The first batch was a bit flat. We forgot to squeeze the carrots! I still laugh at that. Wet carrots make soggy cookies. It's a good lesson.

Why Squeezing Carrots Matters

You see, carrots hold a lot of water. That's the *fun fact* for today. If you don't squeeze it out, your cookie dough gets too wet. The cookies spread too much in the oven. They become thin and cakey, not soft and chewy.

Letting the carrots sit with a little sugar and salt pulls the moisture out. Then you twist them in a towel. You'll be surprised how much liquid comes out! This step matters. It gives you control. Your cookies will keep their perfect shape.

The Heart of the Cookie

The flavor is all about warmth. We use cinnamon and nutmeg. These spices are like autumn in a jar. They make your kitchen smell like a happy place. The brown sugar and butter make the cookie rich and tender.

Then come the walnuts and golden raisins. The walnuts add a nice little crunch. The raisins give sweet, chewy surprises. Do you prefer nuts or raisins in your treats? I always add both. I think they need each other.

The Best Part: The Frosting

Now, the frosting is pure joy. It's cream cheese and butter, whipped until fluffy. You must let the cookies cool completely first. If you frost a warm cookie, the frosting will melt right off. Patience is a baker's secret tool.

Spreading that cool, creamy frosting is my favorite part. Then you sprinkle on more walnuts. This matters because the extra crunch on top

is wonderful. It gives you a different texture with every bite. What's your favorite part of baking? Is it mixing, or is it tasting?

Baking Together

These cookies are best shared. They are not too sweet. They feel like a little piece of home. I often make a double batch. I keep some and give the rest away. Sharing food is sharing love. That is a simple truth.

So, will you try them? Tell me, what is your favorite family cookie recipe? I would love to hear about it. Maybe I can try it next. Now, go preheat your oven. It's time to make something wonderful.

See also Festive Pear and Pecan Salad with Parmesan

Ingredients:

Ingredient	Amount	Notes
Carrots, peeled and shredded	12 ounces (340 grams / 2 cups)	Moisture squeezed out after resting
All-purpose flour	2 cups (10 ounces/283 grams)	
Light brown sugar	1 cup packed (7 ounces/198 grams)	
Granulated sugar	½ cup (3 ½ ounces/99 grams) plus 1 tsp	1 tsp is for the carrots
Unsalted butter, melted and cooled	12 tablespoons	For the cookie dough
Walnuts, toasted and chopped coarse	1 ¾ cups	1 cup for dough, ¾ cup for garnish
Golden raisins	¾ cup	

Ingredient	Amount	Notes
Large egg plus 1 large yolk	1 each	
Vanilla extract	2 teaspoons	For the cookie dough
Ground cinnamon	1 teaspoon	
Baking soda	$\frac{1}{2}$ teaspoon	
Ground nutmeg	$\frac{1}{2}$ teaspoon	
Salt	1 teaspoon total	$\frac{1}{2}$ tsp with carrots, $\frac{1}{2}$ tsp with flour
Cream cheese, softened	6 ounces (170 grams)	For the frosting
Confectioners' sugar	1 $\frac{1}{2}$ cups (6 ounces/170 grams)	For the frosting
Unsalted butter, softened	6 tablespoons	For the frosting
Vanilla extract	1 teaspoon	For the frosting



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Instructions

Step 1: First, get your carrots ready. Toss the shredded carrots with a teaspoon of sugar and some salt. Let them sit for half an hour. This pulls out the water. Then, squeeze them dry in a clean towel. (A good squeeze makes a chewier cookie, not a soggy one!) Doesn't that smell fresh already?

Step 2: Now, mix your dry stuff in one bowl. Flour, cinnamon, baking soda, nutmeg, and salt go together. In a bigger bowl, whisk the brown sugar, melted butter, egg, and vanilla. It will look glossy and wonderful. Stir the flour mix into the wet mix until just combined.

Step 3: Time for the good bits! Fold in your squeezed carrots, most of the walnuts, and the raisins. The dough will be soft and speckled with color. I still laugh at how my grandson calls this "confetti dough." Drop spoonfuls onto your baking sheets. Gently press them down a bit.

Step 4: Bake those little bites. Switch the pans halfway through so they bake evenly. They're done when the edges turn a light gold. Let them cool completely on a rack. This is the hardest part—waiting! **What's your favorite cookie smell? Share below!**

Step 5: For the frosting, beat the soft butter and sugar until fluffy. Add the cream cheese one piece at a time. Finally, mix in the vanilla. Spread a generous spoonful on each cool cookie. Top with the last of the walnuts for a lovely crunch.

Creative Twists

These cookies love to play dress-up! Try a little swap for fun. **Use shredded apple instead of half the carrot.** It adds a lovely sweetness. **Swap the raisins for dried cranberries.** They give a nice little tart pop. **Add a pinch of ginger to the dough.** It gives a warm, spicy kick. Which one would you try first? Comment below!

See also Chocolate Swirled Holiday Cheese Cookies

Serving & Pairing Ideas

These cookies are a perfect little treat all on their own. For a special plate, serve one with a slice of sharp cheddar cheese. The salty cheese is magic with the sweet spice. Or, crumble one over a bowl of vanilla ice cream. So good! To drink, a cold glass of milk is always right. For the grown-ups, a sweet cream sherry sips nicely with the spices. Which would you choose tonight?



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Keeping Your Cookie Bites Fresh & Happy

These cookie bites stay best in an airtight container. Layer them with parchment paper so the frosting stays pretty. They are happy on the counter for two days. For longer, pop them in the fridge for up to five days.

You can freeze the unfrosted cookies too. Let them cool completely first. Then wrap them tightly in plastic wrap. They will keep for a month. Thaw them at room temperature before you frost them.

I once frosted cookies before freezing. What a sticky mess! Now I always frost after thawing. Batch cooking these is a smart idea. The dough freezes beautifully in little portions. Why does this matter? A ready-to-bake treat makes any tough day sweeter.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Cookie Troubles

First, soggy cookies. The key is drying the carrots well. Squeeze them in that towel like you mean it. I remember when my first batch was too wet. They spread into one giant carrot pancake!

Second, cookies that don't spread. Your dough might be too cold. Let it sit at room temperature for ten minutes. Why does this matter? Proper spreading gives you the perfect soft texture.

Third, frosting that slides off. Your cookies must be completely cool. If they are warm, the frosting will melt right off. Patience makes a perfect bite. This builds your cooking confidence.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Yes. Use a good gluten-free flour blend. Look for one that substitutes 1-to-1.

Q: Can I make them ahead?

A: Absolutely. Make the dough up to two days ahead. Keep it covered in the fridge.

Q: What if I don't have raisins or walnuts?

A: Try dried cranberries or chopped pecans. You can even leave them out. *Fun fact: Carrot cake started in medieval Europe!*

Q: Can I double the recipe?

A: You can. Just mix in a very large bowl. Bake them in batches.

Q: Is the frosting optional?

See also Christmas Gluten Free Golden Dinner Rolls

A: The cookie is lovely plain. But the frosting makes it a special treat.

Which tip will you try first?

From My Kitchen to Yours

I hope you love baking these little bites. They always remind me of my garden. The smell of spiced carrots is pure comfort. I would love to hear about your baking adventure.

Tell me all about it in the comments below. Sharing stories is the best part of food. **Have you tried this recipe?** Let me know how it went in your kitchen.

Happy cooking!

—Elowen Thorn.



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[Print Recipe](#)

Frosted Spiced Carrot Cookie Bites

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses: [Dessert Snack](#)

Difficulty: **Beginner**



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Prep time: **45 minutes**

Cook time: **20 minutes**

Rest time: **30 minutes**

Total time: **1 hour 35 minutes**



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Servings: **24 cookies**



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Calories: **230 kcal**

Best Season: **Summer**

Description

Carrot Cake Cookies

Ingredients

Cookies:

- 12 ounces (340 grams) carrots, peeled and shredded (2 cups)
- 1 teaspoon granulated sugar, plus $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces/99 grams)
- Salt
- 2 cups (10 ounces/283 grams) all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon ground nutmeg
- 1 cup packed (7 ounces/198 grams) light brown sugar
- 12 tablespoons unsalted butter, melted and cooled
- 1 large egg plus 1 large yolk
- 2 teaspoons vanilla extract
- 1 $\frac{3}{4}$ cups walnuts, toasted and chopped coarse
- $\frac{3}{4}$ cup golden raisins

Frosting:

- 6 tablespoons unsalted butter, softened
- 1 $\frac{1}{2}$ cups (6 ounces/170 grams) confectioners' sugar
- 6 ounces (170 grams) cream cheese, cut into 4 pieces and softened
- 1 teaspoon vanilla extract

Instructions

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Combine carrots, 1 teaspoon granulated sugar, and $\frac{1}{2}$

teaspoon salt in bowl and let sit for 30 minutes. Place carrots in center of clean dish towel, gather ends of towel to form bundle, and twist to remove as much moisture from carrots as possible (you should squeeze off about 1/4 cup liquid).

2. Whisk flour, cinnamon, baking soda, nutmeg, and 1/2 teaspoon salt together in bowl. Whisk brown sugar, melted butter, egg and yolk, vanilla, and remaining 1/2 cup granulated sugar in separate large bowl until fully combined. Stir flour mixture into butter mixture until just combined. Stir in carrots, 1 cup walnuts, and raisins.
3. Drop 2-tablespoon portions of dough onto prepared sheets, staggering 12 portions per sheet. (Distribute any remaining dough evenly.) Using your fingers, lightly press cookies to even 3/4-inch thickness. Bake cookies until edges are set and beginning to brown, 16 to 20 minutes, switching and rotating sheets halfway through baking. Let cookies cool on sheets for 5 minutes. Transfer cookies to wire rack and let cool completely before frosting.
4. Using stand mixer fitted with paddle, beat butter and sugar on medium speed until light and fluffy, about 2 minutes. Add cream cheese, 1 piece at a time, beating after each addition, until fully incorporated. Add vanilla and mix until no lumps remain.
5. Spread about 1 tablespoon frosting over each cooled cookie and sprinkle cookies with remaining 3/4 cup walnuts. Serve. (Cookies can be layered between sheets of parchment paper and stored in airtight container for up to 2 days.)

Notes

For the best texture, ensure the carrots are thoroughly drained and squeezed dry. Toasting the walnuts enhances their flavor. The frosting will be softer than typical buttercream due to the cream cheese; chill the frosted cookies briefly if a firmer frosting is desired.

Keywords:Carrot, Cookie, Cream Cheese Frosting, Walnut, Raisin