Carrot Cake Sandwich Cookies with Tropical Pineapple

Enjoy a delightful bite-sized treat that blends warm spices, coconut, shredded carrot, and sweet candied pineapple, all wrapped up with a tangy cream cheese frosting. The candied fruits add the perfect touch of sweetness, making this a fun twist on a classic favorite. Check out their site for more tempting ideas!

Ingredients

- 2 ¾ cup flour

- 1 tsp baking soda

- ¾ tsp salt

- 2 tsp cinnamon

- 1 cup butter - room temperature

- ¾ cup sugar

- ¾ cup brown sugar

- 2 teaspoons vanilla

- 2 large eggs

- 1 ½ cups finely grated carrots - about 4 medium carrots

- [Paradise candied Pineapple](#)

Cream Cheese Frosting

- 4 tbsp butter

- 2 ounces cream cheese - softened

- 3 cups powdered sugar

- 1 teaspoon vanilla

- 4-6 tablespoons milk - as needed

Directions:

1. First, go ahead and preheat the oven to 350 degrees. Then, very lightly grease a baking sheet or , line with a nonstick baking mat.

2. Now take out a medium-size bowl and whisk together the flour, baking soda, salt, and cinnamon.

3. In a separate, large bowl combine the butter and the sugars and then mix them together for 2-3 minutes, or until it is light and fluffy.

4. To the butter/sugar mixture, add in the vanilla and eggs and mix, then stir in the grated carrots & candied pineapple.

5. Now, take the dry ingredients and add them to the wet ingredients (stirring until they are just incorporated and there are no more streaks of flour). Be careful not to over-mix the batter.

6. Drop the cookie batter by the spoonful onto the prepared baking sheet, spacing them at least 2-3 inches apart.

7. Bake the cookies in the preheated oven for 10-12 minutes, or until the edges begin to brown and the tops look dry. Allow the cookies to cool on baking sheet for about 5 minutes before transferring them to a cooling rack to cool completely.

A recipe of Brittney Bowman from https://www.instagram.com/bakedby_brittney/