



by David Carter Brown

2 1/2 cups all purpose flour
1/2 teaspoon baking powder
1 cup quick oats (not instant)
3/4 cup white sugar
2 large eggs
2 cups grated carrot (2 or 3 medium carrots)
1 cup (4 oz.) chopped walnuts

1 teaspoon baking soda
1/2 teaspoon ground cloves
3/4 cup dark brown sugar, packed
1 cup salted butter, softened
2 teaspoon pure vanilla extract
1/2 cup crushed pineapple, drained

Preheat oven to 350°F

- In a medium bowl combine flour, soda, baking powder, cloves, cinnamon, salt and oats. Mix well with a wire whisk and set aside.
- In a large bowl with an electric mixer, blend sugars. Add butter and mix to form a grainy paste. Scrape down sides of bowl.
- Add eggs and vanilla, and beat at medium speed until light and fluffy. Add carrots, pineapple and nuts, and blend until combined. Batter will appear lumpy.
- Add flour mixture and blend at low speed until just combined. Do not over mix.
- Drop by rounded teaspoons onto ungreased baking sheets,
- 1 1/2 inches apart. Bake 13-15 minutes, taking care not to brown cookies. Immediately transfer cookies with a spatula to a cool, flat surface.

Yield: 4 dozen

