

# "Carrot Cake" Cookies



## Ingredients:

1/2 cup unsalted butter - room temperature  
1/2 cup brown sugar  
1/3 cup Just Jan's Tangerine Marmalade  
1 egg  
2/3 cup shredded (fine) carrot, not packed  
1 tsp vanilla  
1 cup + 3 Tbsp all-purpose flour  
1/2 cup rolled oats (not instant)  
1/4 cup unsweetened shredded coconut  
1/2 tsp baking soda  
1/2 tsp baking powder  
1/4 tsp kosher salt  
1/2 tsp cinnamon  
1/2 cup chocolate chips

Preheat the oven to 350 degrees.

- In a stand mixer, whisk the butter and brown sugar until mixed thoroughly.
- Add the egg, tangerine marmalade, carrots and vanilla.
- Mix until combined.
- In a medium bowl mix together the flour, rolled oats, coconut, baking soda, baking powder, salt and cinnamon.
- Combine the dry ingredients with the wet and mix thoroughly then stir in the chocolate chips.
- Using a tablespoon, scoop dough onto baking sheets lined with parchment and bake for 10 - 12 minutes.