

SIGNATURE RECIPE 08

Carrot Dream

Thick, soft browned butter cookies packed with carrots, warm spices, toasted pecans, and coconut — with a creamy cheesecake centre and a sweet cream cheese drizzle.



YIELD

About 18 large cookies

PORTION

About 90 g each, including the filling

CHILL

1 hour minimum (filling frozen 30 minutes)

BAKE

350°F (175°C) · 12-14 minutes

Ingredients

- Cheesecake filling: 8 oz (226 g) cream cheese, softened
- ¼ cup (30 g) powdered sugar
- ½ tsp vanilla extract
- Cookie dough: 1 cup (227 g) unsalted butter, measured before browning
- 1 cup (220 g) brown sugar
- ½ cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 2¾ cups (345 g) all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- 1 tsp salt
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground ginger
- 1½ cups (150 g) finely grated carrots, squeezed to remove excess moisture

- 1 cup (120 g) toasted pecans, chopped
- ½ cup (60 g) sweetened shredded coconut, toasted
- Cream cheese glaze: 4 oz (113 g) cream cheese, softened
- 1 cup (120 g) powdered sugar
- 1-2 Tbsp whipping cream
- ½ tsp vanilla extract

Method

- 1 Make the filling: mix the cream cheese, powdered sugar, and vanilla until smooth. Divide into 18 small portions on a parchment-lined tray and freeze at least 30 minutes, until firm enough to handle.
- 2 Brown the butter in a saucepan over medium heat, stirring frequently, until the milk solids turn golden brown and smell nutty. Transfer to a heatproof bowl, browned bits included, and cool 15-20 minutes.
- 3 Whisk the browned butter with both sugars until combined. Add the eggs and vanilla and mix until smooth.
- 4 In a separate bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, nutmeg, and ginger. Gently fold into the wet mixture until just combined, then fold in the carrots, toasted pecans, and toasted coconut. Avoid overmixing.
- 5 Cover and refrigerate the dough for at least 1 hour.
- 6 Divide the dough into 18 portions (about 75 g each). Flatten slightly, place one frozen cheesecake filling in the centre, and wrap the dough around it, sealing completely so it can't leak. Each filled ball should weigh about 90 g.
- 7 Arrange on parchment-lined sheets about 3 inches apart. Bake at 350°F (175°C) for 12-14 minutes, until the edges are lightly golden and the tops look set but the centres stay soft.
- 8 Rest on the baking sheet 10 minutes, then transfer carefully to a wire rack and cool completely.
- 9 Make the glaze: beat the cream cheese until smooth, mix in the powdered sugar and vanilla, then add whipping cream gradually until it drizzles. Drizzle over the completely cooled cookies.
- 10 Finish Sugar & Crumbs style: top with toasted pecan pieces, the cream cheese glaze, a light sprinkle of cinnamon, and extra toasted coconut.

Ruthie's tip Squeeze the grated carrots well and seal the dough fully around the frozen filling — that's what keeps the cheesecake centre creamy instead of leaking.

Allergens: Contains wheat, egg, milk, pecan, coconut; may contain other tree nuts.