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Carrot Cake Cookies



- 1 (15.25 oz) box carrot cake mix
- 2 eggs
- 1/3 cup butter, softened
- 1/2 cup raisins
- 1/4 cup chopped walnuts

- Cream Cheese Frosting:**
- 1-2 Tbsp. milk
 - 1/4 cup butter, softened
 - 2 cups powdered sugar
 - 4 oz. cream cheese, softened
 - 1/2 tsp. vanilla extract

Preheat the oven to 350°F. Line a baking sheet with parchment paper. Combine the cake mix, eggs and butter into a medium sized bowl. Mix thoroughly. The dough will be very thick and sticky. Add in the raisins and walnuts and mix again. Let dough sit for 5-10 minutes. Use a cookie scoop to create uniform balls of dough. You can then roll the dough in your hands after scoop to smooth all of the edges, or just place the cookie dough ball on the pan and gently pat down any edges. Bake at 350°F for 8-10 minutes. Remove from oven and let the cookies cool on the baking sheet for 3 minutes, then transfer to a cooling rack. To make the cream cheese frosting, whip butter and cream cheese together using an electric mixer. Add in powdered sugar, milk and vanilla extract. Once fully cooled, frost with cream cheese icing and add sprinkles, if desired. Store in an airtight container for up to 5 days.

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Frosted Italian Cookies



- 4 eggs
 - 3/4 cup canola oil
 - 1 tsp. vanilla extract
 - 1 tsp. almond extract
 - 3/4 cup milk
 - 1 cup sugar
 - 5-6 cups flour
 - 4 tsp. baking powder
- Vanilla Glaze:**
- 1 cup powdered sugar
 - 1 tsp. vanilla
 - small amount milk
 - food coloring, if desired

To make cookies: In a large bowl, mix together the eggs, oil, extracts, milk, and sugar. Add in 5 cups of flour and baking powder. The dough should be firm and not sticky. If necessary, add in more flour. Chill your bowl full of dough for 30 minutes to cool and turn the dough out onto a floured surface. Add flour to your hands and begin shaping your cookies. If your dough is sticking to your hands add in more flour. Place your dough onto a prepared baking sheet and bake at 350°F for 10-14 minutes. When finished, cookies will be lightly golden brown on the bottom. Cool. **To make glaze:** In a small bowl, mix together the powdered sugar, vanilla, and milk and stir until well combined and there are no lumps. If needed, add in more powdered sugar to get a good consistency so that the glazes coat the cookies, dripping down gently on the sides. Dip your cookies in the glaze and lay them back on the baking sheet to set. If desired, you can top with sprinkles while the glaze is wet. Store cookies in an airtight container.

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