

CARROT-CAKE SANDWICH COOKIES

Makes 18 cookies

4 oz cream cheese, room temperature
4 oz unsalted butter, room temperature
¼-to-½ cup confectioners' sugar
1 teaspoon fresh lemon juice
¼-to-½ teaspoon vanilla extract

For the cookies:

½ cup unsalted butter, melted
½ cup packed light-brown sugar
¼ cup granulated sugar
1 large egg yolk
¾ cup all-purpose flour
½ teaspoon cinnamon
¼ teaspoon ground ginger
¼ teaspoon nutmeg
½ teaspoon salt
1 cup rolled oats
¾ cup packed, grated, peeled carrots
1/3 cup dried currants or raisins
½ cup coarsely chopped walnuts

Preheat oven to 350 degrees. Line two baking sheets with parchment paper. Make filling: With an electric mixer, beat cream cheese and butter until smooth. Add sugar, lemon juice and vanilla; beat until combined. Cover; chill until firm, at least 30 minutes.

Meanwhile, make cookies: In a large bowl, whisk together butter, sugars, and egg yolk. In a medium bowl, whisk together flour, ginger, and salt. Add flour mixture to butter mixture; stir until combined. Mix in oats, carrots, and currants.

Drop dough by level tablespoons, 2 inches apart, onto prepared baking sheets. Flatten with the palm of your hand. Bake until edges are crisp, rotating baking sheets halfway through, 15 to 18 minutes. Transfer cookies to a wire rack to cool.

Turn half the cookies over, bottom side up; dollop each with about 2 teaspoons chilled cream-cheese filling. Top with remaining cookies, pressing gently to spread filling to edges. Serve immediately.