
Carrot Orange Oatmeal Cookies

Ingredients:

1 Cup (120g)	All Purpose Flour
½ Cup (60g)	Whole Wheat Flour
½ Tsp EACH	Baking Powder, Baking Soda & Salt
½ Tsp EACH	Spices; Cinnamon, Nutmeg, & Ginger
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
½ Cup (8 Tbsp)	Unsalted Butter, Softened
½ Cup (113g)	Lard
2 Tbsp	Orange Zest
1 Tsp	Vanilla Extract
½ Tsp EACH	Orange Oil & Fiori di Sicilia
2	Eggs, Large @ Room Temp
1½ Cups (165g)	Carrots (~3); Shredded
2 Tbsp	Ginger; Fresh & Grated
3 Cups (297g)	Rolled Oats
8 Oz (227g)	Pecans; Roasted/Toasted & Coarse Chopped (Optional)
Glaze:	
2 Cups	Powdered Sugar
2 Tbsp	Orange Zest
2 Tbsp	Orange Juice
½ Tsp	Fiori di Sicilia (Optional)

Yield: ~52 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flours, Baking Powder & Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter, Lard, Sugars, and Orange Zest until smooth, light, and sticks to side of the Bowl).
3. Add Vanilla, Orange Oil, and Fiori di Sicilia and beat until well blended.
4. Add Eggs and beat until light and fluffy.
5. Add Shredded Carrots and Ginger and beat until well blended.
6. Add Dry Ingredients and blend well. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Oats and Pecans. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~1½ Tablespoons of Dough (#40 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
11. Bake for 13 minutes or until edges are very light brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Glaze:

1. Place Cookies on Rack over Parchment Paper.
2. Add Powdered Sugar and Orange Zest to a Small Bowl.
3. Add Orange Juice and, if used, Fiori di Sicilia, to Bowl and Wisk until well blended and the Glaze is smooth with no lumps. Glaze should be the consistency of Cream. Add Powdered Sugar if the Glaze is too thin and Orange Juice if it is too thick.
4. Drizzle Glaze over Cookies or Swipe each Cookie through Glaze to coat ¼ to ½ of the surface of each Cookie. Glaze, depending on humidity, will harden to touch in about 2 hours.