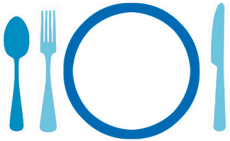
RECIPE FOR:

Jean-Michel Cousteau's Carrot Cake Cookie Sandwiches



INGREDIENTS:

1 cup packed light-brown sugar
1 cup granulated sugar
2 sticks butter, room temperature
2 large organic eggs
1 tablespoon pure vanilla extract
2 cups all-pupose flour
1/2 teaspoon SEA salt (of course!)
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground ginger
2 cups old-fashioned rolled oats
1 1/2 cups grated carrots, (about 3 large)
1/2 tablespoon orange zest
8 oz. cream cheese (*for filling)
1/4 cup honey (*for filling)
1/2 teaspoon pure vanilla extract (*for filling)
A pinch of Ocean Conservation & Awareness!

INSTRUCTIONS:

Whisk the flour, baking soda, cinnamon, nutmeg, ginger and salt together; set aside. Cream the butter, granulated sugar and brown sugar in a mixer at medium speed until light and fluffy. Add the egg and vanilla; beat at medium speed until combined. Gradually add dry ingredients and beat at low speed until just combined. Mix in carrots, oats and orange zest. The dough will be very soft and sticky. Refrigerate the dough for 45 minutes or until firm. Preheat the oven to 350 degrees. While dough is chilling, blend cream cheese, honey and vanilla extract at medium speed until smooth. If frosting seems too soft, refrigerate while cookies are baking. Remove dough from refrigerator; using a measuring Tablespoon, scoop dough onto prepared baking sheets, leaving 2 inches between cookies. Transfer to oven, and bake until browned and crisped, rotating pan halfway through baking to ensure even color, 12 to 15 minutes. Transfer to a wire rack to cool. Repeat baking process with remaining dough. Once cooled completely, spread about 2 teaspoons of cream-cheese filling onto a cookie. Sandwich together with a second cookie. Repeat with remaining cookies.
Store in an airtight container in the refrigerator.

MAKES: About 2 dozen cookies

FROM THE KITCHEN OF: Jean Cousteau

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