

Carrot Walnut Cloud Cookies (Gluten Free)

Recipe By *Miriam Pascal*



Cooking and Prep:  20
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Serves:  16

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami
Magazine

These cookies were going to be chocolate chip cookies. No kidding. Then I figured that everyone and their sister has a great Pesach chocolate chip cookie recipe, and I like to be different. (Shocking, right?) So I thought: What other flavors do we have available on Pesach? I came up with carrots. A few more tweaks and these amazing cookies emerged from the oven. They had that crunchy exterior and soft, pillowy interior that I was hoping for. Plus they're totally different, which is a huge plus on Pesach.

Need more convincing? Two words: No. Mixer.

Ingredients (8)

Main ingredients

- 2 cups confectioners' sugar
- 1 cup ground walnuts
- 1 cup potato starch

- 1 teaspoon **Haddar Baking Powder**
 - 1/2 teaspoon cinnamon (skip if you don't use it)
 - 1 cup finely shredded carrots
 - 1 egg white or 3 tablespoons **Haddar Egg Whites**
 - 3/4 cup crushed gluten-free (passover) ladyfinger cookies
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Start Cooking

Bake the Cookies

Yields 3 to 3 and 1/2 dozen.

1. Preheat oven to 350°F. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. In a mixing bowl, combine confectioners' sugar, ground walnuts, potato starch, baking powder, and cinnamon.
3. Add shredded carrots and stir well until they are completely incorporated. The mixture will be somewhat wet, but very thick. Add egg white and stir until fully combined. Lastly, add ladyfinger crumbs into the mixture and stir to combine.
4. Spoon heaping teaspoons of the mixture onto the prepared baking sheet. Bake 12 per sheet, to allow room for spreading. Bake for 10 minutes. Remove from oven and let cool before removing from the tray.