

Zucchini Bread Recipes

Pecan Zucchini Carrot Cookies Recipe

20 min Prep time	**14 min** Cook time	**34 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Wet Ingredients

- [ ] 1 cup grated zucchini (about 1 medium)
- [ ] 1 cup grated carrots (about 2 medium)
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 teaspoons vanilla extract

Dry Ingredients

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 teaspoon cinnamon
- [ ] 1 cup chopped pecans, toasted

Instructions

1. First, let's prep our vegetables. Grab your box grater and use the large holes to grate the zucchini and carrots. You'll want about one cup of each, packed lightly. After grating the zucchini, I like to place it in a clean kitchen towel and give it a gentle squeeze to remove some excess moisture - not all of it, just enough so your cookies don't get soggy. Set both grated vegetables aside while you work on the rest. The colors together are just beautiful - that bright orange and pale green remind me of summer gardens.

2. Now for the pecans - this step is optional but so worth it. Spread your chopped pecans on a baking sheet and toast them in a 350°F oven for about 8 minutes until they smell fragrant and nutty. Let them cool completely before using. While those are toasting, whisk together your dry ingredients - the flour, baking soda, baking powder, salt, and cinnamon. I like to sift them together to ensure there are no lumps, but a good whisking works fine too. Set this aside as well.

3. Time to cream the butter and sugars. In your stand mixer or with a hand mixer, beat the softened butter with both sugars until the mixture is light and fluffy - this usually takes about 3 minutes. Scrape down the sides of the bowl to make sure everything is incorporated. Then add the eggs one at a time, beating well after each addition. Splash in the vanilla and mix until combined. The mixture should be pale and creamy at this point.

4 Now for the fun part - bringing everything together. Switch to a spatula and gently fold in the grated zucchini and carrots. The batter will look quite wet and speckled, which is exactly what you want. Then gradually add the dry ingredients, folding gently until just combined - don't overmix. Finally, fold in the toasted pecans. The dough will be thick but moist, with all those beautiful colors and textures throughout.

5 Preheat your oven to 375°F and line baking sheets with parchment paper. Using a cookie scoop or two spoons, drop tablespoon-sized balls of dough onto the prepared sheets, spacing them about 2 inches apart. Bake for 12-14 minutes until the edges are golden but the centers still look soft. They'll seem underbaked, but trust me - they'll set up as they cool. Let them cool on the baking sheet for 5 minutes before transferring to a wire rack.

Nutrition per serving

120 kcal	2 g	15 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- The cookies will keep in an airtight container for up to 5 days, but they rarely last that long in my house. I love how the vegetable moisture keeps them soft and fresh.
- You can freeze the baked cookies for up to 3 months. I layer them between parchment paper in a freezer bag - they thaw perfectly at room temperature.
- If you want to make these ahead, you can freeze the dough balls and bake them straight from frozen - just add 1-2 minutes to the baking time.
- Don't skip toasting the pecans - it really brings out their flavor and makes them extra crunchy in the cookies.
- These are great for healthy snacks or lunchbox treats - much better than store-bought cookies.