

Carrot Cookies (makes 12)

- . 1 tablespoon margarine (Earth Balance for vegans)
- . 2 tablespoons of sugar
- . 1 teaspoon of vanilla essence
- . 6 tablespoons of self-raising flour (plain flour add 1/2 teaspoon of baking powder)
- . 4 tablespoon of grated raw carrot
- . 1 tablespoon of water

Method

1. Cream the fat and the sugar together with the vanilla essence
2. Mix in the grated carrot
3. Fold in the flour adding water as it gets dry
4. Drop spoonfuls onto greased tray and press down a little
5. Pre-heat oven to 200C
6. Sprinkle tops of cookies with extra sugar
7. Place in oven for 10- 15 minutes