



# Carrot cookies

## (WW2)

(Makes 12)

Preparation time = 30 minutes

Cooking time = 10 – 15 minutes

### Method:

1. Pre-heat the oven to 200C or gas mark 6
2. Line a baking tray with non-stick baking paper
3. Peel and grate the carrot (or apple)
4. Cream the margarine (or butter) and the sugar together
5. Add the vanilla essence and mix
6. Mix in the grated carrot (or apple)
7. Fold in the flour
8. Add a tablespoon of water
9. Drop spoonfuls onto the lined baking tray
10. Sprinkle tops of cookies with extra sugar (optional)
11. Place in oven for 10 – 15 minutes

### INGREDIENTS

- 1 tablespoon margarine or butter
- 2 tablespoons of sugar
- 1 teaspoon of vanilla essence
- 6 tablespoons of self raising flour
- 4 tablespoons of grated raw carrot (or grated apple)
- 1 tablespoon of water

### EQUIPMENT

- Measuring spoons
- Chopping board
- Sharp knives
- Grater
- Large mixing bowl
- Wooden spoon
- Baking tray
- Non-stick baking paper