



Carrot Cookies

Ingredients

- 1 dessert spoons **margarine**
- 2 dessert spoons **sugar**
- A few drops of **vanilla flavouring**
- 4 dessert spoons **grated raw carrot**
- 6 dessert spoons **self raising flour**
- 1/4 teaspoon **baking powder**

Method

1. Grate the carrots and set aside. Make sure you have enough for 4 dessert spoonfuls.
2. Cream the margarine and the sugar together in a bowl until it is light and fluffy.
3. Stir in the vanilla flavouring and carrot.
4. Stir in the flour.
5. Drop spoonfuls of the mixture onto a piece of baking paper. The mixture should make 6 cookies.
6. Bake in an oven at 200°C for 20 minutes.
7. Enjoy your cookies.