



CARROT COOKIES

1 TABLESPOON MARGARINE

2 TABLESPOONS OF SUGAR AND A LITTLE EXTRA FOR SPRINKLING ON TOP OF THE CAKES

A FEW DROPS OF VANILLA, ALMOND OR ORANGE FLAVOURING

4 TABLESPOONS GRATED RAW CARROT

6 TABLESPOONS SELF RAISING FLOUR OR PLAIN FLOUR AND ½ TEASPOON BAKING POWDER

(To get a full tablespoon of margarine or fat, plunge the spoon first into boiling water, then cut out the fat with the hot spoon. In this way, a piece of just the right quantity will be obtained)

Cream the fat & sugar together until it is light and fluffy. Beat in the flavouring and carrot. Fold in the flour. Drop spoonful's of the mixture into small patty pans. Sprinkle the tops with sugar and bake in a brisk oven for about 20 minutes. Makes 12-15 cookies.

