# Wartime Carrot Cookies

Makes 12-15 cookies

Ingredients:
- 1 tablespoon margarine
- 2 tablespoons sugar plus little extra for sprinkling over the top of the cookies
- 4 tablespoons grated raw carrot
- 6 tablespoons self-raising flour (or plain flour with ½ teaspoon baking powder added).
- Few drops vanilla, almond or orange flavouring.

To make:
1) Cream the margarine and sugar until light and fluffy.
2) Add the flavouring and carrot.
3) Fold in the flour
4) Drop a spoonful of the mixture onto small, greased patty pans.
5) Sprinkle the tops with sugar and bake in a brisk oven (gas 5 or electric 190°c) for about 20 minutes.

DOCTOR CARROT the Children's best friend VIT-A
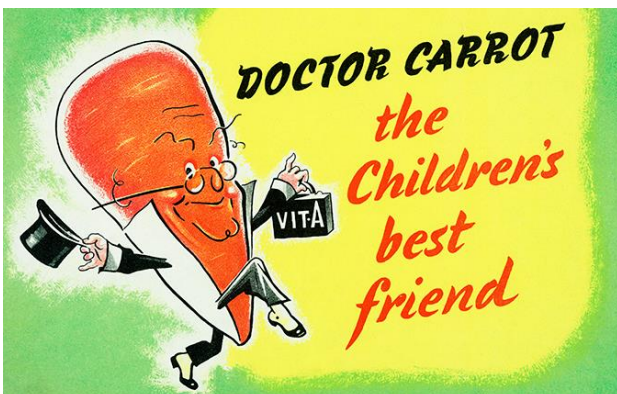
Did you know? 💡
During the war, carrots were often used to sweeten cakes and biscuits due to sugar being rationed.