

# Carrot Cookies



## You will need:

2 Tbsp. - Margarine



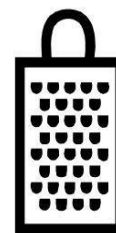
4 Tbsp. - Sugar



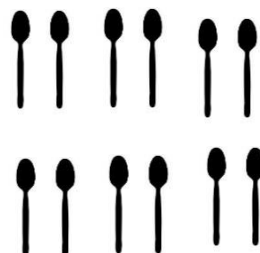
A few drops of vanilla or almond essence



8 Tbsp. - Grated raw carrot.



12 Tbsp. - Self Raising Flour.





1. Cream the margarine and sugar together until light and fluffy.



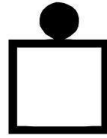
2. Beat in the flavouring and carrot.



3. Fold in the flour.



4. Drop spoonful's of the mixture into greased patty tins.



5. Sprinkle a little sugar on top of the cookies.



6. Cook on 200°C for 10 - 15 minutes