

Christmas Carrot Cookies

RECIPE

- 1 Tablespoon Butter*
- 2 Tablespoon Sugar*
- 4 Tablespoon Grated Carrot*
- 6 Tablespoon Self Raising Flour*
- 1 Tablespoon Water*
- 2 Teaspoon Vanilla Essence*



METHOD

- Mix the butter and sugar together in a large bowl until creamy*
- Stir in the carrot, water and vanilla essence*
- Stir in the flour. The mixture should be slightly sticky, if too dry add a little more water or if too wet add a little more flour*
- Spoon the mixture into blobs onto a greased baking tray with space between each one. 8—12 blobs depending on size*
- Sprinkle some sugar over the top of each cookie then bake in the oven for approximately 10—15 minutes at 200c or 392f until golden*

