

Carrot Biscuits

From World War 2, when sugar was rationed. And just like with carrot cake, these biscuits are tasty. A child who can count can easily measure out these ingredients.

Ingredients (makes 6 biscuits):

- 2 tbsp margarine
- 4 tbsp sugar
- Few drops of vanilla extract
- 8 tbsp grated raw carrot
- 12 tbsp self-raising flour

Method

- 1. Preheat the oven to 200°C/Gas Mark 7. Line a baking tray with grease proof paper.
- 2. Mix the margarine and sugar together until light and fluffy.
- 3. Beat in the vanilla extract and grated carrot.
- 4. Gently stir in the flour.
- 5. Drop spoonfuls of the mixture onto the baking tray.
- 6. Bake in the oven for 18-20 minutes.



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