

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.