

TRADITIONAL CARROT COOKIES

(from "Simply in Season", by Mary Beth Lind and Cathleen Hockman-Wert)

1 cup / 250 ml butter (softened)

¾ cup / 175 ml sugar

Beat together with electric mixer in medium bowl.

1 ½ cups / 375 ml raw carrot (shredded)

1 egg (beaten)

½ tsp vanilla

Add and mix well

2 cups / 500 ml flour

2 tsp baking powder

½ tsp salt

Sift together into bowl and stir together. Drop teaspoons on ungreased baking sheets. Bake in preheated oven at 375° F / 190° C for 10 minutes. Makes about 4-5 dozen.

Optional frosting: Mix 1 cup / 250 ml powdered sugar and the grated rind of 1 orange with enough orange juice to obtain spreading consistency.