



Carrot Biscuits Recipe

During the war carrots were used to sweeten cakes and biscuits when sugar was strictly rationed. Have a go at making your own carrot biscuits here!

Ingredients:

1 tablespoon margarine

2 tablespoons sugar + a little extra

A few drops vanilla flavouring

4 tablespoons grated raw carrot

6 tablespoons Self Raising flour (or plain flour + a half teaspoon of baking powder).

Method:

Cream the fat and sugar until light and fluffy.

Beat in the flavouring and carrot.

Fold in the flour.

Form mixture into about 12 or 15 small balls.

Place each ball on a baking tray and flatten.

Sprinkle with sugar and bake in an oven for 20 minutes.