



CARROT CAKE COOKIES

By Mr Colchester and Miss Ormes



INGREDIENTS

- 250g wholemeal flour
- raisins/sultanas
- bicarbonate of soda
- honey
- 65g soft brown sugar
- 125g butter
- 1 large carrot (grated)
- 2 eggs
- ginger
- cinnamon

PREP TIME

- Prep | 10 m
- Cook | 15 m
- Ready in | 25 m

PROCEDURE

- 01** Add the sugar, butter, eggs and a big squeeze of honey into a bowl and beat together until it's light and fluffy.
- 02** Now add the flour, cinnamon and ginger and mix it all together.
- 03** Add the grated carrot and raisins and mix.
- 04** Line a baking tray and shape the mixture into small cookies.
- 05** Bake the cookies in the oven for 15 mins at 200 degrees.