

## Carrot Cake Cookies

### Ingredients:

100g Carrots  
125g Softened Unsalted Butter or Margarine  
200g Soft Light Brown Sugar or Caster Sugar  
1 Medium Egg  
½ teaspoon Baking Powder  
1 teaspoon mixed spice or cinnamon  
175g Plain Flour  
50g Desiccated Coconut  
100g Sultanas or mixed Dried Fruit  
100g Chopped Walnuts or Pecans  
Zest of an orange or lemon

### Method:

Heat oven to 160C fan oven, 180C non fan

Line a two baking trays with non stick paper

Peel and coarsely grate the carrots

Mix together the butter and sugar until it is smooth

Add the egg and mix then mix in the baking powder, mixed spice, flour, carrot, coconut, sultanas, walnuts, pinch of salt and orange zest. Mix them until they are just combined

Heap a dessert spoonful of mix onto the trays - with plenty of space between them - do not flatten

Place in oven and bake for 12-14 minutes - cool on a rack