

## Carrot Cookies (Vegetable, Grain)



### Ingredients:

- 1/2 c margarine, soft
- 1 1/4 c sugar
- 1/4 c water
- 1 c carrot, raw, grated
- 2 egg whites
- 2 c all-purpose flour
- 2 t baking powder
- 1/4 t baking soda
- 1/4 t salt
- 1 t cinnamon
- 2 cups quick oats
- 1 cup raisins or dried cranberries

### Directions:

1. Stir together margarine, sugar, and water in a large bowl. Stir in eggs and carrot shreds.
2. Stir flour, baking powder, baking soda, salt, cinnamon, oatmeal, and raisins or cranberries in a separate bowl.
3. Stir oatmeal and flour mixture into the butter and sugar mix. Do not over mix.
4. Drop cookies by teaspoon onto greased baking sheet. Flatten cookies and bake at 350 °F for 10 minutes. Cookies will be slightly brown.

Makes 30 servings.



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