Sunshine Carrot Cookies

Makes: 3 dozen cookies

Ingredients

Cookie Dough

- ¾ cup butter (1 ½ sticks)
- ¾ cup sugar
- ¾ cup cooked, mashed carrots
- 1 egg, beaten
- 2 tablespoons orange or lemon rind
- 2 tablespoons orange or lemon juice (see note)
- 2 cups flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- ¾ cup raisins

Icing (optional)

- rind and juice from ½ orange or lemon
- 1 tablespoon softened butter
- 3-4 tablespoons confectioners' sugar

Directions

1. Preheat oven to 350°F.
2. Mix butter and sugar until creamy. Add carrots, egg, fruit rind, and juice.

3. Add dry ingredients and raisins. Mix well.
4. Drop dough (about 2-3 tablespoons per cookie) on a greased baking pan.
5. Bake for 12-15 minutes until golden brown.
6. If icing is used, mix grated rind and juice of orange or lemon, softened butter, and enough confectioners sugar to make a creamy icing. Spread on warm cookies.

Note: 1 teaspoon lemon or orange extract may be used in place of the fruit juice.

Recipe from: *Favorite American Recipes: A Collection of Classics from Around the Country*, 1974, adapted by the USDA Food and Nutrition Administration.

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