CARROT COOKIES

INGREDIENTS

1 cup of butter  
¾ cups of sugar  
1 egg  
1 cup cooked, mashed carrots  
1 teaspoon vanilla extract  
2 cups plain flour  
2 teaspoons baking powder  
½ teaspoons salt

METHOD
Beat butter gradually adding sugar, beating until light and fluffy. Add egg, carrots and vanilla, beating well after each addition. Sift together dry ingredients, stir into carrot mixture and mix well. Drop by tablespoonfuls onto greased baking sheets. Bake at 220 degrees for about 20 minutes. Transfer cookies to racks to cool.

ORANGE ICING
Juice of ½ oranges  
Grated rind of 1 orange  
1 tablespoon butter  
1 ¼ cup sifted icing sugar

Combine juice and orange rind with butter, stir in sifted icing sugar until desired spreading consistency is reached. Add more juice or icing sugar as needed.