After-School Carrot Cookies and Brown Sugar Hint

Two recipes on one C and H Sugar promotional card

After-School Carrot Cookies

Makes 3 dozen cookies

Ingredients

- 1/2 cup boiling water
- 1/2 cup raisins
- 1 cup C and H Dark Brown Sugar, packed
- 1/2 cup shortening
- 1 egg, unbeaten
- 1 tsp lemon extract
- 1/2 cup finely shredded raw carrot
- 1-1/2 cups sifted all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt

Instructions

1. Pour boiling water over raisins; soak 5 minutes; drain.
2. Combine sugar, shortening, egg, and lemon extract in mixing bowl; beat well.
3. Stir in carrot and drained raisins.
4. Sift together flour, baking powder, and salt; add to first mixture and blend well.
5. Drop by teaspoonfuls onto a greased baking sheet.
6. Bake in a 400°F oven for 10 to 12 minutes.

Brown Sugar Hint

Recipe tip on one C and H Sugar promotional card

Instructions

1. Sprinkle a tablespoon or so of brown sugar on a cling peach half.
2. Broil 2 minutes.
3. Serve with meat, chicken, or fish.

COOKIES

C AND H sugar

AFTER-SCHOOL CARROT COOKIES

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1/2 cup shortening
1 egg, unbeaten
1 teaspoon lemon extract
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BROWN SUGAR HINT

USE a tablespoon or so of brown sugar sprinkled on a cling peach half, broil 2 minutes and serve with meat, chicken or fish.

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