

Honey-Kissed Carrot Cookies (Simply in Season modified)

With compliments like “these are the best cookies I have ever tasted” it is easy to recommend this recipe. In this case, a few quality, local organic ingredients come together to win over even chocolate chip cookie fans!

Try beating the butter and honey together by hand with a wooden spoon to show how much energy it takes to do this. Discuss the way it was done before we had electric mixers. Here is a simple case of trading fossil fuel power for human power.

Preparation Time: 30 min.

Baking Time: 10 min.

Number of servings: 60

Serving Size: 1 cookie

Ingredients:

1 c organic butter, softened
1/2c local honey or 3/4c Fair-Trade organic sugar
1 ½ c organic carrot, grated
1 organic egg (beaten)
2 c organic all purpose flour
2 tsp. baking powder
½ tsp. salt

Beat the butter and honey/sugar together until light in colour. Add the carrots and egg and mix well. Combine the dry ingredients and add them to the butter mixture in three batches, mixing to combine each time.

Drop by teaspoons on a lightly greased or parchment lined cookie sheet. They do not spread too much so they can be fairly close together.

Bake in a preheated oven at 375 F for 10 min. or until golden on the bottom.

Cool and store in an airtight container. Will freeze for 1 month.

Supplies:

Large mixing bowl

Small mixing bowl

Fork

Small bowl to beat the egg

Sturdy wooden spoon

1-cup dry measure

Vegetable grater

Plate to grate on to

Measuring spoons

Teaspoons

Large cookie sheet

Oven mitts

