**Carrot Cookies**

15g margarine

30g of sugar

1 teaspoon of cinnamon

50g of self-raising flour

40g of grated raw carrot

1 tablespoon of water

**Method**

1. Cream the fat and the sugar together with the vanilla essence
2. Grate the carrot and mix in.
3. Fold in the flour adding water as it gets dry
4. Drop a spoonful onto greased tray and press down a little
5. Pre-heat oven to 200C
6. Sprinkle tops of cookies with extra sugar
7. Place in oven for 10- 15 minutes

Oat Cookies

115 g margarine or butter​

85 g of sugar ​

200 g of rolled oats​

150 g self-raising flour or plain flour sifted

1 teaspoon of baking powder and a pinch of salt​

1 fresh egg​

A little milk​

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**Method**​

1. Cream the margarine/butter with the sugar until soft and light.
2. Add the rolled oats and mix.​
3. Sift the flour, baking powder and salt and add the egg (if used) into the mixture and mix well again before adding in a little milk to moisten. Knead.​
4. Divide out mixture into about 20 lumps the size of a walnut.​
5. Bake for about 15 minutes until edges are golden.​
6. Leave on baking trays to cool.​

**Vinegar chocolate cake**​

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**Ingredients**​

200g flour​

200g sugar​

1 tsp. baking soda​

1/2 tsp. salt​

1 Tbsp. white vinegar​

75ml vegetable oil​

1 tsp. vanilla extract​

75ml water​

25g cocoa​

1. Lightly grease an 8 inch square pan.​
2. Combine flour, sugar, baking soda, cocoa, and salt in mixing bowl.​
3. Add vinegar, oil, vanilla, and water and mix well.​
4. Bake at 350 degrees F for 30 minutes.

**Potato biscuits**

**Ingredients**

* 56g margarine
* 85g plain flour
* 85g cooked mashed potato
* 25g of grated cheese
* 1 teaspoons salt
* Pinch of cayenne or black pepper

Method

* Rub the margarine into the flour.
* Add the potato, cheese and seasoning and work to a stiff dough.
* Roll out thinly, cut into shapes and bake in a moderate oven for 20 minutes.