



# Whip It Up Wednesday

## CARROT OATMEAL COOKIES



### ingredients

- 1/2 CUP MARGARINE (SOFT)
- 1 CUP HONEY
- 1 CUP CARROT (GRATED RAW)
- 2 EGG WHITES (WELL BEATEN)
- 2 CUPS FLOUR (ALL PURPOSE)
- 2 TEASPOONS BAKING POWDER
- 1/4 TEASPOON BAKING SODA
- 1/4 TEASPOON SALT
- 1 TEASPOON CINNAMON
- 2 CUPS OATMEAL, QUICK-COOKING (RAW)
- 1 CUP RAISINS



### procedure

- 01 IN A LARGE BOWL, CREAM TOGETHER MARGARINE AND HONEY. STIR IN CARROTS AND EGG WHITES.
- 02 STIR TOGETHER FLOUR, BAKING POWDER, BAKING SODA, SALT, CINNAMON, OATMEAL AND RAISINS. GRADUALLY STIR FLOUR-OATMEAL MIXTURE INTO CREAMED MISTURE, JUST UNTIL ALL FLOUR IS MIXED. DO NOT OVER MIX.
- 03 BAKE 20 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CUPCAKE COMES OUT CLEAN. COOL IN PANS ON WIRE RACK 5 MINUTES. REMOVE FROM PANS; COOL COMPLETELY.



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