

MASHED CARROT COOKIES

2 cups flour
1/2 tsp. salt
2 tsp. baking powder
4 large carrots
3/4 cup water
1 cup butter
3/4 cup sugar
1 egg
1 tsp. vanilla
1 cup chopped nuts

Preheat oven to 350 deg. Sift together flour, salt and baking powder. Peel carrots, cut into 1/2 inch slices and put in saucepan with the water. Cover and cook gently for 20 minutes or until carrots are very tender. Puree carrots through food mill, in processor or in blender. Measure 2 cup pureed carrots.

Cream butter and sugar. Add pureed carrots, egg and vanilla; beat until well mixed. Sift in dry ingredients and nuts. Drop by teaspoonfuls 1 inch apart onto greased cookie sheets. Bake for 10 to 12 minutes. Cool on wire racks. Makes about 6 dozen.