



## **CARROT BUNS** - (makes a dozen)

***It is important that the carrots are freshly grated and not put into water before use.***

### **Ingredients:**

8oz (225g) Self Raising flour **or** plain flour sifted with 2 teaspoons of baking powder

3oz (75g) (block) margarine or cooking fat

3oz (75g) sugar

4 tablespoon of finely, freshly grated carrots

2 tablespoons of sultanas (optional)

1 reconstituted dried or 1 fresh egg

A little milk or water

### **Method:**

Preheat oven to 220°C (424°F, Gas Mark 7) *(200° in a Fan Oven)*

Grease a large baking tray **or** use baking parchment.

Sift the flour (or flour and baking powder) into a mixing bowl, rub in the margarine or cooking fat, add the sugar, carrots, sultanas and egg. Mix well then add sufficient milk or water to make a sticky consistency.

Put 12 small heaps on the baking tray (around a heaped dessert spoon) and cook for 12-15 mins or until firm and golden in colour. *(15 mins in a fan oven)*

*These freeze well.*

*Source: The victory Cook Book*