

Carrot Cookies

- Blend $\frac{3}{4}$ c. shortening and $\frac{3}{4}$ c. sugar.
- Beat 2 eggs into the shortening/sugar mixture.
- Add 2 cups of flour, 2 t. baking powder, and 1 t. salt. Mix well.
- Stir in $\frac{3}{4}$ c. cooked mashed carrots (about 3 good-sized carrots—that statement right there tells me this recipe came from 'way-back'!)
- Grease cookie sheets and heat oven to 325° F oven. Drop by small spoonfuls onto cookie sheet and bake for 15-20 minutes.
- Glaze with rind and juice of one orange mixed with 2 cups confectioner's sugar.

