

## VE Day

# Carrot Cookies

This recipe will only make a small number of mini cookies.  
Double or triple the recipe to make more!



### Ingredients

- 55g self-raising flour  
(you can also use plain flour with a ½ teaspoon baking powder)
- 15g butter
- 25g sugar
- 1 teaspoon vanilla essence
- 25g grated carrot
- 1-2 tablespoons of water

### Step 1: Preheat your oven

- 200°C or 180°C for a fan assisted oven
- Gas mark 6

### Step 2: Grease your baking tray

### Step 3: Cream together the butter, sugar and vanilla essence

### Step 4: Mix in the grated carrot

### Step 5: Mix in the flour adding water to help bring the mixture together to form a soft dough

### Step 6: Put small spoonfuls of mixture onto your greased tray and press down slightly

### Step 7: Sprinkle tops of cookies with extra sugar

### Step 8: Place in the preheated oven for 10-15 minutes or until golden brown.

# Create your own

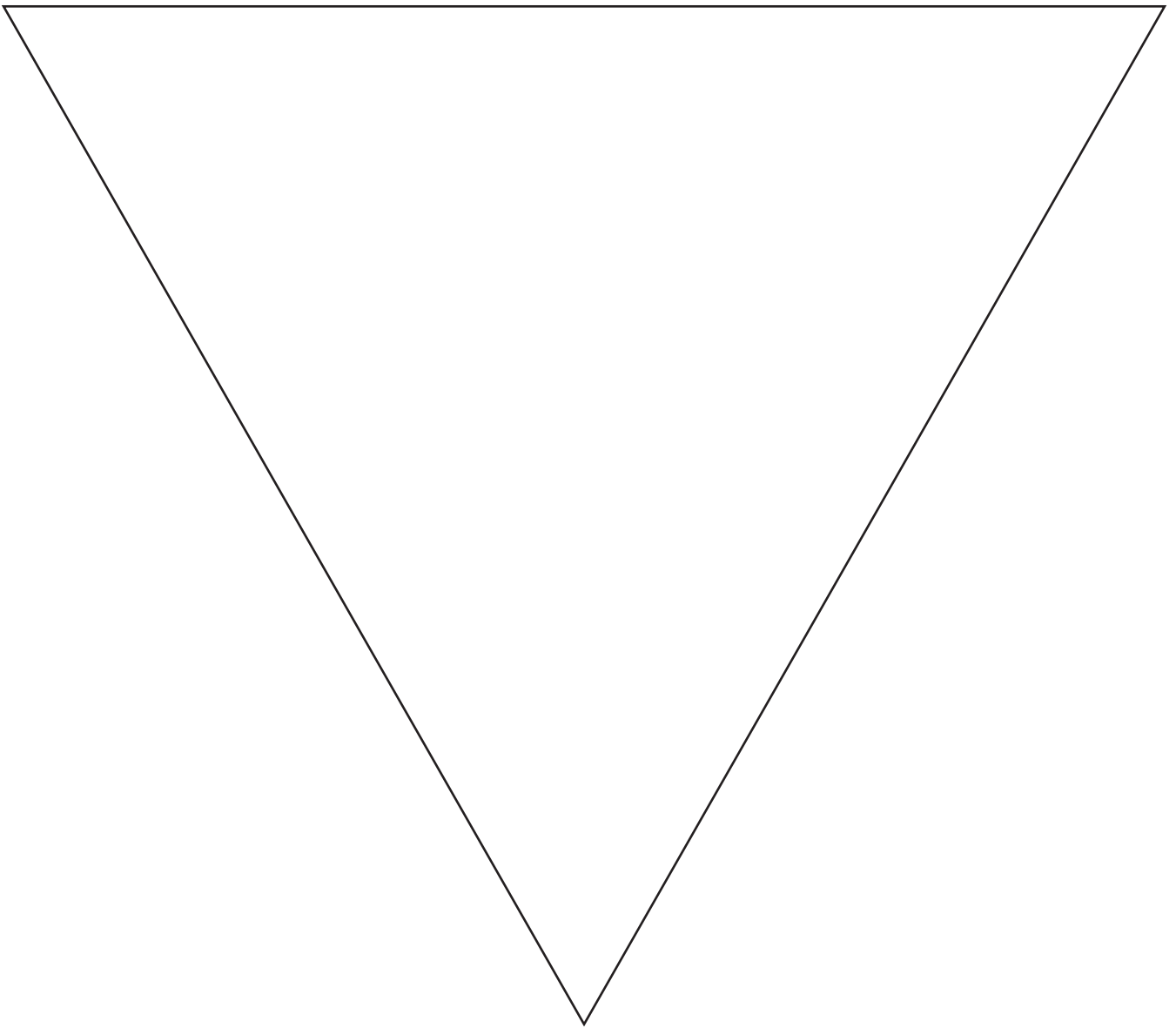
**To celebrate VE day many streets held street parties; people sang, ate food and danced together.**

Decorations were put up throughout the streets.

Bunting was hung from homes and gardens.

Can you design some bunting to hang at a celebration?

What celebration would it be for?



# What would you eat?

At the VE parties, households would bring food to share with other families.

Using the template below can you design a meal that you would love to eat at a celebration.

Do you prefer a Sunday lunch with all the trimmings or a plate of ice cream?  
It can be anything you want.

