Dinner Tonight!

Carrot Cookies

1/2 cup soft margarine
1 cup honey
1 cup grated raw carrots
2 well beaten egg whites
2 cups flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon cinnamon
2 cups raw quick cooking oatmeal
1 cup raisins

In a large bowl, cream together margarine and honey. Stir in carrots and egg whites. Stir together flour, baking powder, baking soda, salt, cinnamon, oatmeal, and raisins. Gradually stir flour-oatmeal mixture into creamed mixture, just until all flour is mixed. Do not over mix.

Drop from teaspoon on greased baking sheet. Flatten slightly and bake at 350 degrees for 10 minutes, or until lightly browned.

Preparation Time: 15 minutes
Cook Time: 10 minutes
Serves: 30 (2-cookies per serving)

Nutrition Facts Per Serving:
Calories: 168
Total Fat: 4 g
Cholesterol: 0 mg
Sodium: 126 mg
Total Carbohydrate: 31 g
Protein: 3 g