ZUCCHINI CARROT COOKIES

3/4 cup margarine
3/4 cup sugar
1 egg
1 teaspoon vanilla
2 1/2 cups enriched flour
2 teaspoon baking powder
1/2 teaspoon soda
2 teaspoons cinnamon
1 cup shredded zucchini
1/2 cup shredded carrots

1. Cream the margarine and sugar.
2. Add the egg and vanilla; mix well.
3. Add the shredded vegetables and mix.
4. Combine the dry ingredients in a bowl.
5. Add the dry ingredients to the creamed mixture; mix thoroughly.
6. Drop the dough by teaspoonful onto an ungreased baking sheet.
7. Bake at 350 degrees for 10 to 12 minutes.

Yield: 30 servings
Serving size: 1 cookie
Snack Suggestion: One zucchini carrot cookie and 1/2 cup milk

(A child can help measure ingredients and drop dough by teaspoonful onto the baking sheet.)