**VE Day Recipes**

**Carrot Fudge**

4 Tablespoons of finely grated carrot

1 Gelatine Leaf

Orange juice or orange squash or grated orange rind

Method

Cook grated carrot in just enough water to cover for 10 minutes.

Add chosen orange flavouring.

Melt Gelatine leaf and add to mixture and cook for a few minutes stirring all the time.

Spoon into a small square container. Leave to set and cut into cubes

**Carrot Fudge ( Vegetarian)**

140g carrots, scrubbed and grated

100ml orange juice

140ml water

1 Tablespoon agar flakes

Method

Put carrot and water into small pot and cook gently for 10 minutes.

Add orange juice and cook for another 5 minutes.

Turn heat down to low and add agar flakes. Stir well and cook gently stirring until the flakes have dissolved.

Pour into 500ml rectangular container and put in fridge to set.

Cut into cubes and store in fridge.

**Carrot Biscuits**

1 tablespoon margarine

2 tablespoons sugar plus some for sprinkling

Few drops of vanilla flavouring

4 tablespoons of grated carrot

6 tablespoons of SR flour or Plain flour and half teaspoon of baking powder

Method

Cream margarine and sugar together until light and fluffy.

Beat in vanilla and carrot.

Fold in the flour – if mixture is very dry, add a little water.

Roll mixture into balls and flatten on a greased baking tray.

Sprinkle with sugar and bake at 200C? GM 6 for about 20 minutes.

This makes a rather small amount so you may want to double the ingredients

**Flapjacks**

8 oz porridge oats

4 oz margarine

2 oz sugar – brown is best

2 tablespoons golden syrup

Pinch of salt

Method

Put oats, salt and sugar in a bowl.

Melt margarine and syrup in a pan and mix this into the dry ingredients.

Press the mixture into a shallow greased tin.

Bake at 180C/GM 4 for 25 minutes.

Cut into fingers but leave in the tin until cold.

**Oat Macaroons**

2 and a half teacups of porridge oats ( approx. 120g or just over 4 oz)

4 oz sugar

1 tablespoon of melted margarine

Half a teaspoon of baking powder

1 teaspoon vanilla essence

2 eggs

Pinch of salt

Method

Thoroughly mix the margarine and sugar.

Mix the dry ingredients together.

Add the oats and beaten eggs alternately to the creamed margarine and sugar.

Add vanilla and beat well.

Have 2 greased trays ready and drop teaspoons of the mixture onto them leaving space for mix to spread.

Bake for 20 minutes at 180C/GM 4 and allow to cool slightly before moving to cooling rack.

When cold sandwich two together with jam or mock cream.

**Mock Cream**

4 Tablespoons of butter 4 Tablespoons caster sugar 4 tablespoons boiling water

4 tablespoons of milk Half teaspoon of vanilla essence

Method

Use electric mixer to cream butter and sugar until light and fluffy.

While still beating, slowly add the boiling water alternatively with the milk until all the sugar is dissolved and the mixture is smooth.

Add the vanilla essence.