Halloween Carrot Cookies

Ingredients

1 cup carrots
2 Tablespoons water
3/4 (three-quarter) cup sugar
1/2 (one-half) cup butter
1 egg, well beaten
2 cups unbleached white flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon pumpkin pie spice
1/4 (one-quarter) teaspoon pure almond extract
3 cups powdered sugar
1/4 (one-quarter) cup orange juice
1/2 (one-half) teaspoon lemon juice
Low-fat milk, as needed

Method

Peel carrots and cut into one-inch pieces into a microwave safe covered casserole dish. Add water and cook covered on High for three minutes or until soft. Mash well and set aside until cool. In a large mixing bowl, cream sugar and butter. Add egg and mix well. Fold in prepared carrots. Mix in flour, baking powder, salt, spice and almond extract. Drop by teaspoonful on an ungreased cookie sheet. Bake in a 350 degree oven for 10 to 14 minutes or until golden brown. Remove from oven and cool two minutes before removing to cooling racks. Continue baking remaining cookies. When cookies are completey cool make frosting. Combine powdered sugar, orange juice and lemon juice. Add milk by teaspoonfuls if too frosting is too stiff. Frost cookies and decorate with raisins, dried fruit or nuts, if desired. Yields about three dozen cookies.