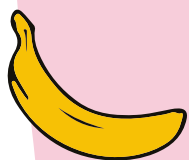


# MOTHER'S DAY TREATS



1 3/4 CUPS OLD FASHIONED ROLLED  
OATS DIVIDED



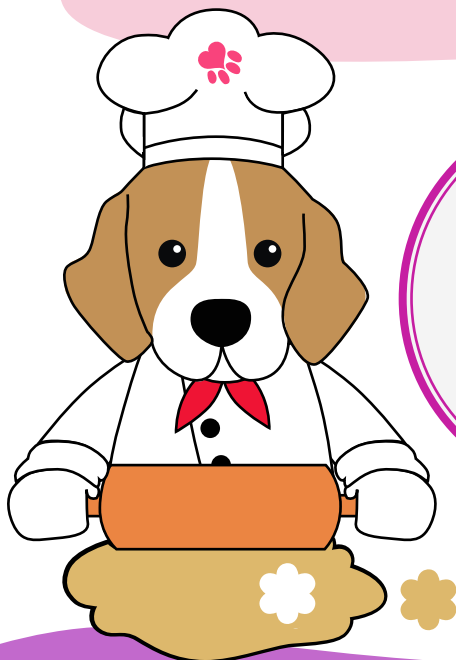
1/2 MEDIUM BANANA



1 CUP COOKED SWEET POTATO



1/4 CUP EGG REPLACER



- 1 PREHEAT YOUR OVEN TO 350°F.
- 2 LINE A BAKING SHEET WITH PARCHMENT PAPER OR GREASE BAKING SHEET.
- 3 PLACE 1 1/2 CUPS OF THE OATS IN CHOPPER, SMALL FOOD PROCESSOR OR BLENDER. PROCESS UNTIL GROUND TO A FLOUR TEXTURE.
- 4 MIX TOGETHER BANANA, SWEET POTATO AND EGG REPLACER IN MIXER. (I USED STAND MIXER WITH FLAT BEATER, COULD ALSO USE HAND MIXER OR FOOD PROCESSOR.)
- 5 MIX IN THE OAT FLOUR AND THE REMAINING 1/4 CUP OF (UNGROUND) OATS.
- 6 SCOOP 1-2 TABLESPOON PORTIONS AND ROLL INTO BALLS.
- 7 FLATTEN WITH A FORK IN A CRISS-CROSS PATTERN OR USE THE ROUNDED END OF A WOODEN SPOON TO MAKE PAW-PRINTS.
- 8 BAKE FOR 20-25 MINUTES FOR A SOFTER CENTER.
- 9 LET COOL ON BAKING SHEET.
- 10 STORE IN AIR-TIGHT CONTAINER IN REFRIGERATOR OR IN FREEZER FOR LONGER.