

APPLE & CARROT COOKIES

FOR YOU & YOUR PUP!



1 CUP OF CARROTS GRATED



1 CUP APPLES GRATED – PEEL AND SEEDS REMOVED (TIP KEEP THE SEEDS FOR KRAFT KORNER)



¼ CUP FLAXSEED



½ CUP NUTRITIONAL YEAST
– MAKE SURE NOT ACTIVE YEAST



¼ CUP MELTED COCONUT OIL



½ CUP UNSWEETENED APPLESAUCE

UTENSILS:

LARGE MIXING BOWL, SMALLER MIXING BOWL, LARGE SPOON, WHISK, BAKING TRAY, ROLLING PIN, COOKIE CUTTER, COOLING RACK IF NECESSARY

- 1 PREHEAT OVEN TO 350 DEGREES F AND SPRAY BAKING SHEET WITH NON-STICK SPRAY
- 2 IN A LARGE MIXING BOWL, MIX THE CARROTS, APPLES, FLOUR, FLAXSEED, AND NUTRITIONAL YEAST
- 3 IN A SMALLER BOWL WHISK THE MELTED COCONUT OIL AND APPLESAUCE
- 4 POUR THE WET INGREDIENTS INTO THE DRY INGREDIENTS AND STIR – ADD WATER IF NECESSARY
- 5 ROLL OUT THE DOUGH ON A FLOURED SURFACE
- 6 CUT OUT DOUGH INTO SHAPES OR USE COOKIE CUTTERS AND PLACE ON BAKING SHEET
- 7 BAKE 15-20 MINUTES OR UNTIL DONE, REMOVE AND LET COOL

