

ST PATRICK'S PAY ST PATRICK'S PAY CONTRICK'S PAY CONTRICK'S





- ¼ CUP OF UNSWEETENED APPLESAUCE
- ½ CUP WELL CHOPPED OR BLENDED SPINACH
- ½ A BANANA MASHED UP
- 2 CUPS OF FLOUR OAT OR WHEAT
- 1 TABLESPOON COCONUT OIL
 1/2 CUP OF WATER

UTENSILS

- MIXING BOWL AND SPOON
- MEASURING CUPS/SPOONS
- ROLLING PIN
- COOKIE CUTTER
- BAKING TRAY

- PRE HEAT OVEN TO 350 DEGREES
- MIX THE SPINACH, APPLESAUCE AND MASHED BANANA TOGETHER IN THE BOWL UNTIL WELL BLENDED
- ADD THE FLOUR AND COCONUT OIL THEN SLOWLY ADD A LITTLE WATER AND MIX ADDING MORE WATER UNTIL THE DOUGH IS A NICE CONSISTENCY
- PLACE DOUGH ON A FLOURED SURFACE AND ROLL OUT UNTIL ABOUT ½ INCH THICK

