

# CARROT & SWEET POTATO BISCUITS

FOR YOU & YOUR PUP!



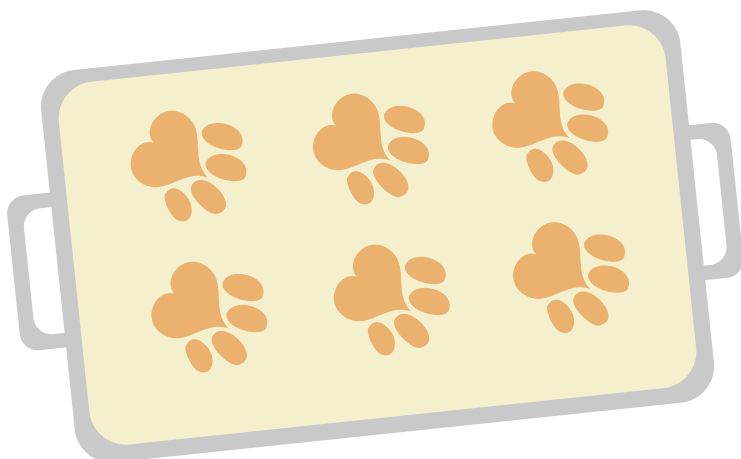
½ CUP COOKED MASHED SWEET POTATO

½ CUP GRATED CARROT



1 CUP FLOUR  
(OAT OR WHOLE WHEAT)

¼ CUP OF UNSWEETENED  
APPLESAUCE



## UTENSILS:

BAKING SHEET, GRATER, MIXING BOWL & SPOON, MEASURING CUP, TEASPOON, ROLLING PIN



- 1 PREHEAT YOUR OVEN TO 350 DEGREES AND LIGHTLY SPRAY A BAKING SHEET WITH OLIVE OR CANOLA OIL OR USE PARCHMENT PAPER
- 2 PLACE THE COOKED MASHED SWEET POTATOES IN A BOWL AND ADD THE SHREDDED CARROT, APPLE SAUCE AND MIX WELL
- 3 SLOWLY STIR IN THE FLOUR, MAKING SURE TO MIX WELL – IF TOO STICKY ADD MORE FLOUR, IF TOO DRY ADD A LITTLE WATER
- 4 PLACE THE DOUGH ON A LIGHTLY FLOURED SURFACE AND CAREFULLY ROLL IT OUT THEN USE YOUR COOKIE CUTTER TO CUT THE DOUGH INTO THE SHAPES YOU WANT
- 5 BAKE FOR 20 MINUTES OR UNTIL GOLDEN BROWN, THEN LET COOL
- 6 SHARE WITH A FURRY FRIEND THAT YOU ARE THANKFUL FOR!