

Red & Green Xmas Cookies

Prep Time: 20 min | Cook Time: 15 min | Total Time: 35 min | Yields: 3 dozen

INGREDIENTS

1 1/3 cups brown rice flour, plus extra for countertop

1/3 cup plain natural peanut butter *

1 egg

1 banana, ripe

3 tbsp organic honey

1/4 cup beet root powder or organic spinach powder (or make a batch with each!) **

INSTRUCTIONS

Preheat the oven to 350F and line cookie sheets with parchment paper.

Add all ingredients to a bowl and mix until everything is combined. The dough should not be sticky, but soft. Move the dough to a well floured (brown rice flour) counter top and knead until it firms up a bit. Then roll out with a flour coated rolling pin to your desired thickness. We make them thicker (1/4") because the dogs like it!

Use your favourite cookie cutters to cut out shapes and place the cookies on the baking sheet. The cookies will not spread, so you can use all the space on the cookie sheet.

Place the cookies in the preheated oven for 15 minutes.

Let cool completely before giving to your Canine Hero, and ENJOY!

* ensure your peanut butter contains no xylitol or 'birch sugar'

** you can leave this out and substitute for brown rice flour, the cookies will be the colour of a peanut butter cookie.

CANINE CAVALRY SNAXBOX