



Peanut Butter Perfection™

a recipe by *The Norfolk Nibbles Treat Boutique™*

 Yield ca. 72 cookies*

 60 minutes**

ingredients

1-1/2 c all natural peanut butter***
1/2 c all natural molasses
2 c oatmeal
2 tsp vanilla
4 c hot water (from tap is fine)
8 c whole wheat flour (approx.)

Glaze

1 c egg whites



*Yield depends on the thickness dough is rolled to and the size of cookie cutter used.

**Time will vary depending on the size of cookie sheets used, size of cookie cutters, and dexterity of the baker ;)

***Be certain to use peanut butter that does NOT contain sugar, xylitol, or "cane sugar"

directions

1. Combine peanut butter, molasses, vanilla, and hot water.
2. Slowly stir in, with a wooden spoon, all the dry ingredients.
3. Turn out on floured surface and work into a pliable dough.
4. Separate into manageable portions and roll out to 1/4" thickness. Cut out and repeat*.
5. Bake in 350°F oven for 15 minutes on each side.
6. Glaze cookies with egg white wash and bake a further 3 minutes on each side.

**Hint: Use a fork to poke holes in each cookie before baking to prevent curling.*



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