

a recipe by The Norfolk Nibbles Treat Boutique tm



🗳 Yield up to 8 doz per batch* 🕔 ca. 45 minutes**



ingredients

2 c Pureed cooked frozen mixed vegetables (broccoli, cauliflower, & carrots)

2 tbsp Sunflower oil

5 c Oat flour

2 tsp Dill weed

2 tsp Dried Oregano

2 tsp Dried Parsley



*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;)

++Use Swerve Icing Sugar (pet friendly) and food colouring to decorate as desired



directions

- 1. Cook frozen vegetables until soft
- 2. Puree veggies in blender until smooth
- 3. Mix the puree, sunflower oil, and herbs
- 4. Gradually add oat flour until a soft, pliable texture is achieved
- 5. Roll out on a floured surface
- 6. Using cookie cutters, cut out and place on pre-sprayed baking sheet
- 7. Bake in 350°F oven for 15 minutes on each side.

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

