

Veggie-Bonz™

a recipe by *The Norfolk Nibbles Treat Boutique™*

 up to 8 doz. per batch*  45 minutes**

ingredients

- 2 C Pureed 1.75 kg bag (club size) Frozen Mixed Vegetables (broccoli, cauliflower, & carrots)
- 2 Tbsp Sunflower Oil
- 5 C Oat Flour
- 2 Tsp Dill
- 2Tsp Oregano
- 2 Tsp Dried Parsley

directions

1. Thaw the bag of frozen vegetables in hot water until soft.
2. Puree the vegetables in a blender until smooth.
3. Mix the puree, sunflower oil, and herbs together.
4. Gradually add oat flour until a soft, pliable texture is achieved.
5. Roll out on a floured surface.
6. Using a bone shaped cookie cutter, cut out cookies and place on a baking sheet treated with baking spray.
7. Bake in a preheated 350°F oven for 15 minutes on each side.



Using a 4 inch cutter, these cookies are perfect to decorate at Christmastime.



*Yield depends on the size of the cookie cutters and the thickness to which the dough is rolled out.

**Time varies on cutter speed and size of cookie sheet.

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