

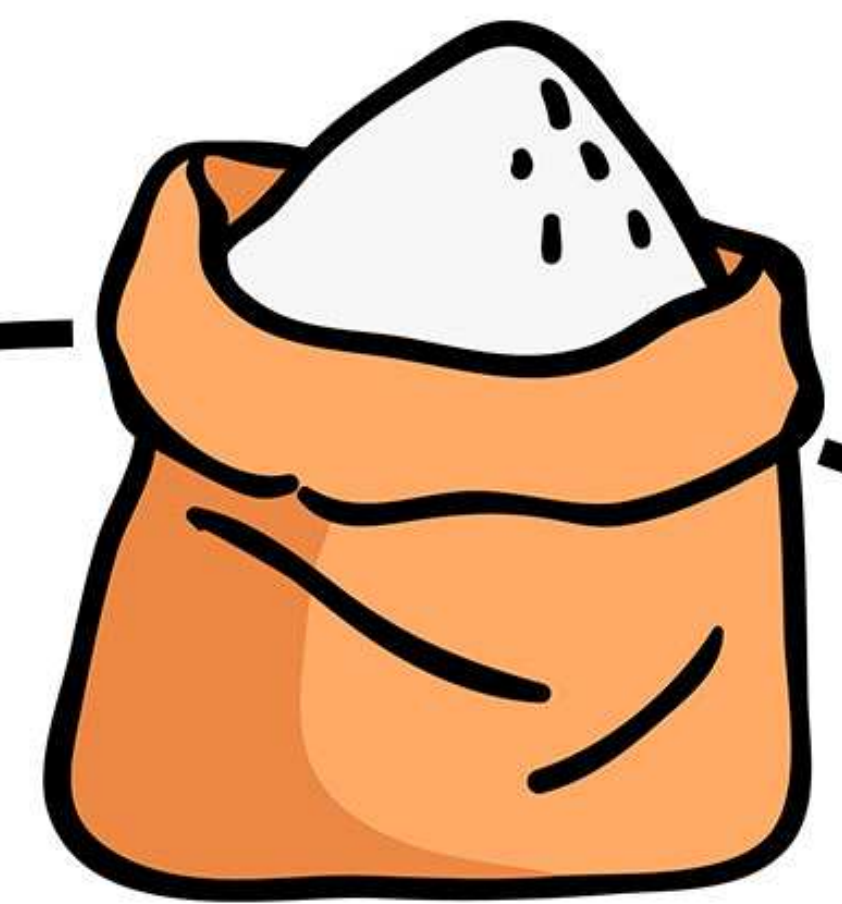
8 Great Cookie Recipes for the Holidays





Ingredients

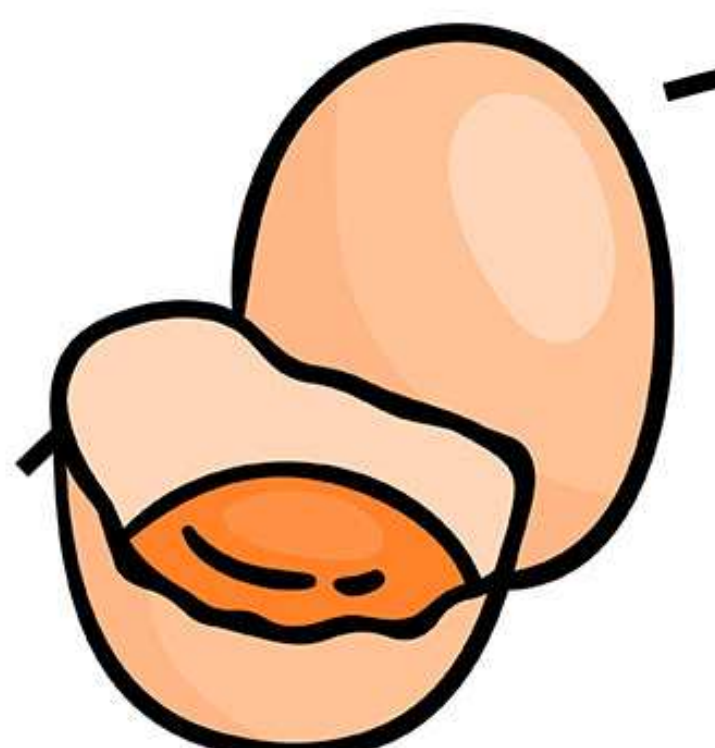
- 2 ½ cups whole wheat flour
- 1 teaspoon baking powder
- 1 cup natural peanut butter
- 1 cup water
- 2 tablespoons honey
- 1 egg



Peanut Butter Cookies

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine flour, baking powder, and egg. Add peanut butter, water, honey and stir until you have stiff dough. The dough becomes very firm and sticky. You may need to use your hands, or the paddle attachment on your mixer.
3. On a lightly floured surface, roll out the dough about ½-inch thick and use cookie cutters to make fun shapes. The treats barely spread and rise, so get creative with your shapes.
4. Bake for 20 minutes until golden.
5. Keep in an airtight container or give as gifts!





Ingredients

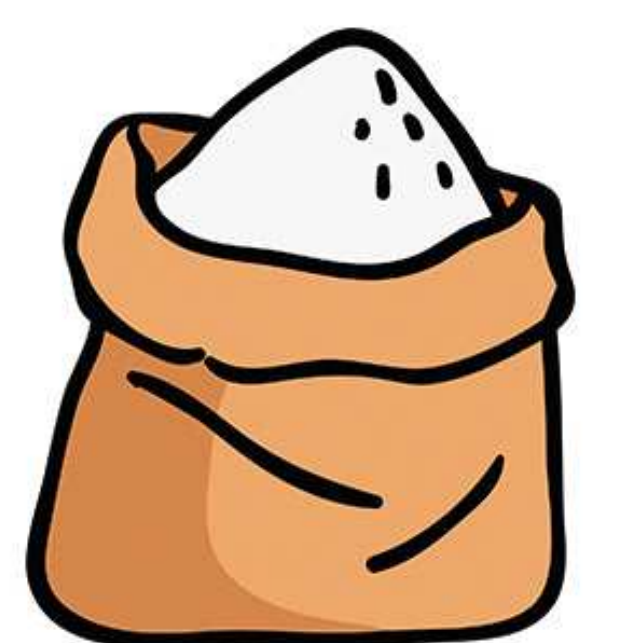
- 2 1/2 cup coconut flour
- 1/2 cup peanut butter
- 3 eggs
- 1/2 cup coconut oil melted then slightly cooled
- 1 cup pumpkin puree



Grain-Free Peanut Butter and Pumpkin Dog Treats

Instructions

1. Preheat oven to 350 degrees F.
2. Combine all ingredients in a large mixing bowl.
3. On a surface dusted lightly with additional coconut flour, roll out dough to about 1/4 to 1/2 inch thick.
4. Cut out shapes using your preferred cookie cutters.
5. Transfer to a parchment-lined baking sheet and bake for 13-15 minutes. Treats should have a slightly golden color around the edges.
6. Allow to cool before serving. May be stored in airtight containers for up to three weeks.



Ingredients

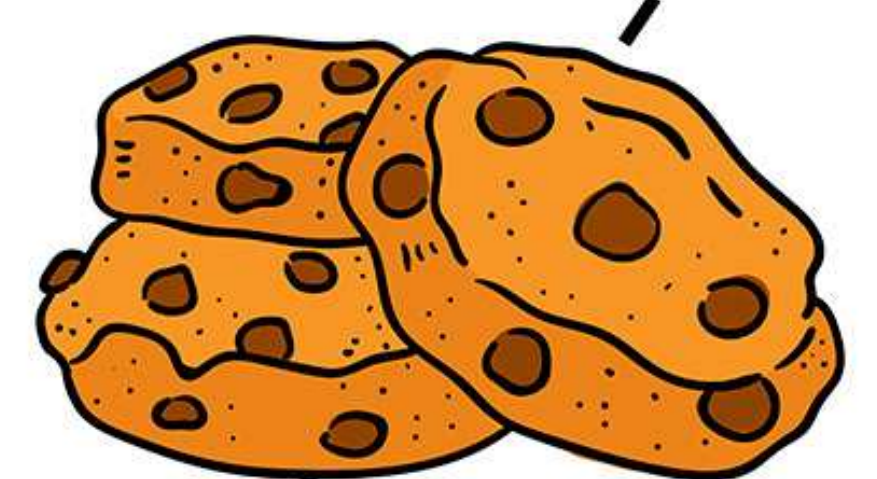
- 1 cup white rice flour
- 1 cup oat flour
- 1/2 cup carob chips
- 2 tbsp almond butter
- 2 tsp chia seeds
- 1 egg
- 1/4 cup water



Classic Carob Chip Cookies

Instructions

1. Preheat oven to 325F
2. Line baking tray with silicone baking mat
3. Put flours, carob chips and chia seeds into large bowl and stir to mix
4. Use whisk to combine egg and almond butter in small bowl
5. Make well in center of dry ingredients and pour in egg/almond butter
6. Stir to mix thoroughly with wooden spoon
7. Add water as needed until all ingredients combine
8. Use your hands to form a firm dough
9. Turn dough out onto lightly floured wax paper
10. Press flat using your hands
11. Use lightly floured rolling pin to roll dough out to 1/2" thickness
12. Cut into desired shapes using cookie cutter or sharp knife
13. Bake treats at 325F for 20 - 25 minutes





Ingredients

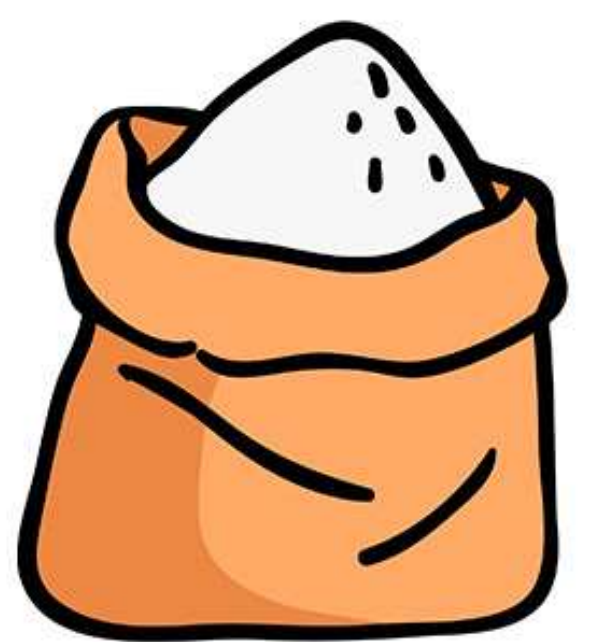
- 1 cup coconut oil
- 1/4 cup ground flaxseed
- 2 ripe bananas
- 1/2 cup unsweetened applesauce
- 2 teaspoons peppermint extract
- 3 cups white whole wheat flour
- 2 cups rolled oats
- 1 teaspoon salt



Peppermint Cookies

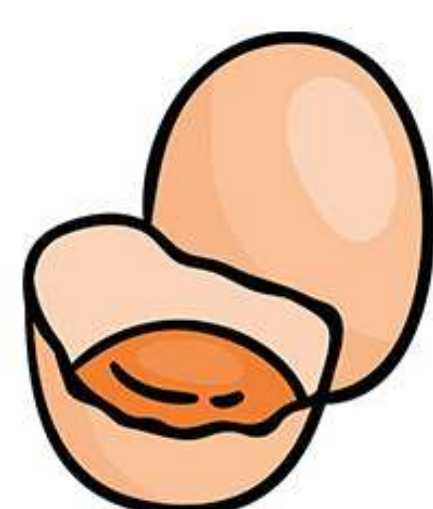
Instructions

1. Preheat the oven to 350°F.
2. Cream the coconut oil, flaxseed mixture, bananas, applesauce and peppermint together in a mixer until the banana is mashed well and the coconut oil is thoroughly incorporated.
3. Add the salt, 2 cups of the white wheat flour and 1 cup of the rolled oats.
4. Add the oats and remaining flour.
5. Press the batter evenly on the cookie sheet, spreading it into each corner.
6. Bake for 40 minutes.



Ingredients

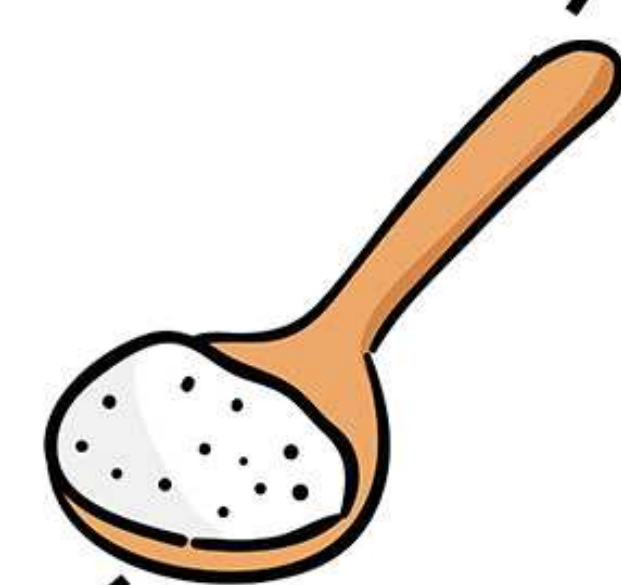
2 cups whole wheat flour
2 cups all-purpose flour
1 cup oats
1/4 cup molasses
1 cup cranberries
1 egg
1/2 stick (4 tablespoons) butter, melted
1/2 teaspoon cinnamon (optional)
1 teaspoon baking powder
1/2 cup water, as needed



Cranberry Dog Treats

Instructions

1. Preheat oven to 350 degrees Fahrenheit and grease two cookie sheets.
2. Toss cranberries into a blender or food processor and chop. Mix all the dry ingredients, then add the melted butter, chopped cranberries, egg, and, slowly, the water a little bit at a time.
3. Mix the dough and knead on a lightly floured surface, rolling the dough to about 1/4-inch thick. Use cookie cutters to cut into desired shapes.
4. Place the treats on the baking sheet, leaving just a little room between each and bake for 30 minutes.
5. At the end of baking, turn off the oven and allow the treats to cool in the oven for about three or four hours to make treats crunchy.





Ingredients

- 1- inch piece fresh ginger
- 1/2 cup water
- 1 cup fresh cranberries
- 1 cup pumpkin puree
- 1/4 cup ground flax seed mixed with 1/2 cup warm water
- 1/2 cup melted coconut oil
- 2 teaspoons cinnamon
- 4 cups rolled oats
- 2 cups whole wheat flour
- 2 teaspoons baking soda
- 2 cups brown rice flour, or additional whole wheat flour



Pumpkin Cranberry Cookies

Instructions

1. Preheat oven to 350 degrees F.
2. Add the ginger and water to your blender and blend until smooth. Add the cranberries and blend until they are in small bits and pieces.
3. Add the ginger-cranberry mixture to a mixer along with the pumpkin puree, flax mixture, melted coconut oil, and cinnamon.
4. Add in the oats and mix, then add in the whole wheat flour and baking soda then mix again. Add in the brown rice flour a cup at a time until the mixture is thick like a wet clay.
5. Sprinkle some extra flour on a large cutting board and take 1/4 of the dough and roll it out flat.
6. Bake 15 to 20 minutes depending on the size cookies you make.



Ingredients

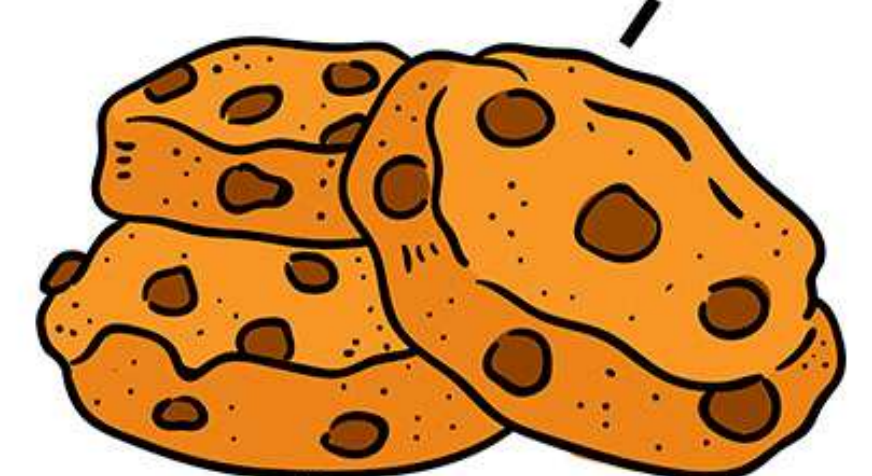
2 tablespoons ground flax seed
1 cup rolled oats or Irish oats,
which are stone-ground
1 cup whole wheat flour
1 teaspoon cinnamon
1/4 teaspoon salt
1/3 cup melted coconut oil
1 large banana mashed
1/4 cup water



Banana Flax Vegan Biscuits

Instructions

1. Oil a large cookie sheet or cover with parchment paper and preheat the oven to 350 degrees.
2. Add the flax seed, oats, flour, cinnamon and salt to a mixing bowl or mixer. Mix until well combined.
3. Add in the coconut oil and banana then mix in well, add 1/4 cup water and mix more. The dough will be thick and it's easier to mix in a mixer. If you are mixing by hand you may need to add a little extra water to get it to come together.
4. Measure 1 tablespoon of cookie dough and flatten on the cookie sheet. Repeat until you use up all the dough.
5. Bake for 20 minutes.





Ingredients

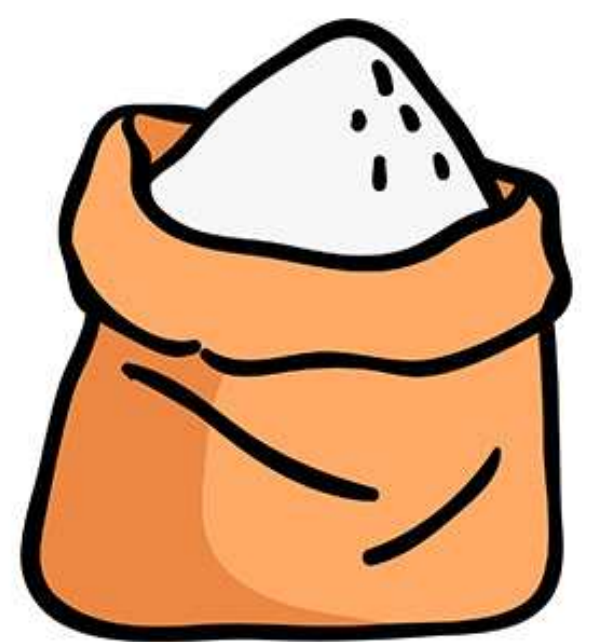
- 1 cup whole wheat flour
- 1 cup oatmeal
- 4 tbsp coconut oil
- 1 cup beef stock
- 1 tbsp baking powder
- 1 cup carrot
- 2 tbsp anise



Anise Dognip Cookies

Instructions

1. Preheat the oven to 350°F.
2. Combine all ingredients. Mix well.
3. Use a spatula to spread the mixture as thin as you can on a parchment-lined cookie sheet
4. Pre-cut the sheet of dough with a pizza cutter or sharp knife. This makes it easier to get them apart once they're cooked.
5. Bake for 30 minutes. Treats will be more like a soft cookie, than a hard treat.
6. Cool and cut again along the score lines with a pizza cutter or sharp knife.



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