



Cran-Pumpkin Peanut Butter Oatmeal

Ingredients:

1 1/2 cups of whole wheat flour

1 1/2 cups of Oatmeal flour (simply place 1 1/2 cups of regular oatmeal in the food processor and grind till fine :)

1/2 – 1 cup of dried cranberries

1 cup of pure packed pumpkin...NOT pumpkin pie in a can...pure pumpkin

2 large eggs

1/2 cup peanut butter of your choice...smooth...chunky...natural...

1/2 – 1 cup of dried cranberries...check out the wonderful health benefits from cranberries...there are many! DO NOT USE RAISINS instead...they are on the DOG POISON LIST!!!

1 tablespoon of organic brown sugar (optional) it just adds a little touch of sweetness and distributed over 100 small treats...it does not present a problem :) but it can be left out.

Directions:

Use a standing mixer...crack your two eggs into the mixing bowl and beat for about 1 minute...then add the packed pumpkin...mix for a minute and then add your peanut butter and beat till everything is nice and creamy. Now slowly add your flours and the dried cranberries until you get a nice thick...not too sticky...not too dry dough...one that is perfect for rolling. If the dough is a bit sticky...just add a touch more flour and if it is too dry...a little bit more peanut butter or a little bit of milk. Flour your work area and take the dough out of the bowl and put it on the floured surface...cut in half...and roll the dough to approximately 1/4" thickness and then cut away with your favorite cookie cutter! Gather the scraps and roll them out and start cutting out shapes till all the dough is used. Line 2 cookie trays with parchment paper and load them up with the treats. You can place close together since they do not rise. Bake in a 350 oven for 30 minutes...depending on your oven a few minutes more or less. We made them crunchy and it took exactly 33 minutes.