



Apple Carrot Biscuits

Ingredients:

- 2 1/2 cups flour (you can use whole wheat or a combination of flours if you prefer)
- 1/2 cup oats
- 1 apple, cored and grated (peel on or off your choice)
- 1/2 cup carrots, peeled and grated
- 1 egg, beaten
- 1/3 cup vegetable oil
- 1/4 - 1/2 cup water, if needed

Directions:

- 1) Preheat oven to 350 (or 325 convection) and grease a cookie sheet or use a liner
- 2) In one bowl mix the flour and oats together to combine
- 3) In a second bowl mix the grated apples, grated carrots, egg, and oil
- 4) Add wet ingredients to dry to combine; the apples will be moist so be patient as the flour absorbs the liquid from the apples. We found at the end it was best to use your hands
- 5) If needed you can add a little water if it seems to dry but go very slowly - you do want a dryer dough
- 6) Roll out using a tiny bit of flour or between 2 sheets of parchment paper and cut into any desired shape
- 7) Bake for approximately 40 minutes depending on the size of your cutter - you just want the biscuits to be dry and firm
- 8) Cool before feeding; keep extras in a ziplock bag for 3 days on your counter or in your freezer for up to three months.