

# Carrot Cookies



## Ingredients:

4 cups flour (you can use regular flour or oat flour for texture, or a mix which is what we did)  
2 tablespoons flax seed  
4 tablespoons warm water  
2 tablespoons melted coconut oil  
1 cup canned, unsweetened pumpkin  
1/2 cup finely chopped parsley  
3/4 cup grated carrot  
(optional natural food coloring for boosting color - we did not use that)  
(optional, milk or beaten egg for a shiny wash)

## Instructions:

- 1) Preheat your oven to 350°F (325°F if convection oven)
- 2) Place your flax seed in a bowl and add the warm water and set aside.
- 3) Using your food processor add the pumpkin, flax and melted coconut oil and pulse lightly to combine
- 4) Add the flour one cup at a time until a ball of dough forms.
- 5) Split your dough into two balls - roughly 1/3 and 2/3 of the total
- 6) Place the larger ball back in the food processor and add the shredded carrot (and food coloring if desired) . Set aside.
- 7) Place the smaller ball in the food processor and add the parsley (and food coloring if desired). Set aside.
- 8) Now you are ready to roll out the dog. Take a piece of each dough (again you will follow the 1/3 and 2/3 here and place a piece of the green dough above the orange dough. Roll out - and then you will place your cutter so that it cuts the carrot out of the orange dough and the tops out of the green dough.
- 9) Bake on a parchment lined sheet in the oven 30 minutes until dried and crisp (if you are using an egg or milk wash we suggested baking 15 minutes and then brushing and baking another 15 minutes)
- 10) Let the treats cool off, then share with your favorite pup!

**These definitely take time - but they are so adorable they are definitely worth it!  
Freeze any bisuits you don't use in 2-3 days (a ziplock bag works just fine)**