

# Spring Flower Treats



## Ingredients:

- 1 egg
- 1/2 cup finely pureed blackberries (puree and press through a sieve) - fresh or frozen/defrosted
- 1/4 cup cream cheese, room temperature
- 1 tablespoon ground flax
- 1 1/4 cup flour (more may be needed)

## Instructions:

- 1) Preheat your oven to 350°F (325°F if convection oven)
- 2) In a stand mixer place your egg and cream cheese and mix to combine
- 3) Add the blackberry puree
- 4) Add in flax and then start to add flour a 1/2 cup at a time. It really depends how juicy your blackberries are how much flour you will need so have more on hand. You want a mostly dry dough that will be easy to roll
- 5) Roll out your dough to approximately 1/4" thick. Cut into any shape you would like.
- 6) Place on a parchment lined sheet and bake approximately 15 minutes until dried out

**These definitely take time to deal with the blackberries - but they are worth it!  
Freeze any biscuits you don't use in 2-3 days (a ziplock bag works just fine)**