

Strawberry Love Hearts



Ingredients:

- 1 1/2 cups flour
- 1 Tablespoon Coconut Oil, melted
- 2 eggs, beaten
- 1/2 cup Strawberries - cleaned and hulled, cut to your choice of shape
(we thinly sliced some to top the hearts and then small diced others to mix into the dough)

Instructions:

- 1) Preheat your oven to 350°F.
- 2) Combine flour, melted coconut oil (slightly cooled) and chopped strawberries
- 3) Add your eggs
- 4) Mix thoroughly and adjust the flour as needed - if your strawberries are very ripe you might need a little extra flour to absorb some of the moisture
- 5) Flour your surface lightly and roll out your dough to 1/4" thin
- 6) Use the cookie cutter of your choice to cut into shapes. You can re-roll the scraps of dough to make more cookies.
- 7) Top with a thinly sliced starberry if using
- 8) Bake your treats on a lined cooki sheet for approximately 15-19 minutes until the edges are crip
- 9) Cook and serve

Freeze any treats you don't use in 2-3 days (a ziplock bag works just fine). This recipe made 18 2" hearts.