



AWESOMELY APPLEY - CARROT COOKIES

INGREDIENTS

- 1 C Sweet Feed
- 2 C Bran
- 1 C Flax Seed
- 4 Lg Carrots, Shredded
- 1 C Molasses
- ½ C Brown Sugar
- 1 C Applesauce



DIRECTIONS

1. Combine molasses, brown sugar, carrots and applesauce in a bowl.
2. In a separate bowl combine all dry ingredients
3. Slowly combine the molasses mixture with the dry ingredients. Add only enough molasses mixture to form a thick dough, add more bran if necessary.
4. Line cookie sheet with aluminum foil. Using a tablespoon, drop batter onto cookie sheet and flatten slightly to form portions about the size of a silver dollar.
5. Bake at 300 degrees F for about 1 hour. Flip and bake for an additional 45 minutes until they are dried out. Keep checking to make sure they don't burn.



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