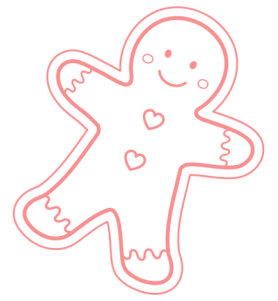




Recipe card



GINGERBREAD COOKIES

PREP TIME: 10 mins

COOK TIME: 20 mins

TOTAL TIME: 30 mins

INGREDIENTS

- 1 1/2 cups oat flour
- 2 eggs
- 1 tablespoon molasses
- 1 tablespoon olive oil
- 1/4 teaspoon ginger
- 1/4 teaspoon cinnamon

DIRECTIONS

1. In a bowl, whisk together the eggs, molasses, and olive oil until they're well mixed.
2. In a separate bowl, combine the flour, ginger, and cinnamon. Stir these ingredients until they're thoroughly mixed.
3. Fold the wet ingredients into the dry ingredients. Stir until they're completely combined. Add more flour if required, you should end up with a mixture that has a dough-like consistency.
4. Knead the dough until it's smooth and pliable.
5. Once your dough is ready, lightly flour a flat surface then roll out the dough and cut it into fun, gingerbread men shapes.
6. Place your gingerbread men on a lined baking sheet and bake them in a preheated oven at 150°C for about 20 minutes until they start to brown.
7. Once they're baked, let the biscuits cool down. If desired, you can decorate them with the dog-friendly icing below.

ICING (OPTIONAL)

- 2 tablespoons cornflour
- 1 tablespoon water
- 1 teaspoon honey

COLOURING (OPTIONAL)

- beetroot powder
- spirulina

1. To make the icing, combine the cornflour and water and mix well.
2. Stir in the honey.
3. Add more cornflour or water until you get the consistency you want.
4. If desired, the icing can be coloured by adding beetroot powder for red icing, or spirulina for green icing. Add the powder until the desired colour is achieved.