

Butternut Squash Cookies

In a medium size bowl add:

1/ 2 cup steamed Butternut squash mashed

1 egg

Beat with fork until mixed, then add

2 Tablespoons Safflower oil

2 Tablespoons Honey

1/ 2 tsp Ground Cinnamon

1/ 4 tsp Ground Ginger

1/ 8 tsp Ground Cloves

1/ 8tsp Salt

1/ 2 cup Whole Wheat Flour

1 tsp baking soda

Mix with fork, then add:

1 1/2 cups Oatmeal

1/ 2 cup Raisins

Again mix with fork.

Spoon out Tablespoon size cookies onto an oiled cookie sheet, flatten a bit and bake at 350 degrees for about 7 minutes or until done.

Enjoy and freeze any leftover cookies.