Butternut Squash Crackers and Hummus

Ingredients:

Crackers:
1/2 cup butternut squash puree
1/2 cup sharp cheddar cheese
1 cup of oat flour

Hummus:
1 15 ounce can of garbanzo beans
2 tablespoons of cream cheese
1/4 cup olive oil
1 cup of cooled roasted vegetables of choice

Cook squash and cool slightly. Puree in food processor. Combine with cheese and flour. Chill do for 30 minutes. Roll to thickness desired between two pieces of parchment paper. The thinner the dough is the crisper the crackers will be. Bake at 400 degrees for 15-20 minutes, or until desired texture.

Chop approximately 1 1/2 cup of desired vegetables and toss with 2 tablespoons of olive oil, oregano, basil, and a touch of garlic powder (or any spices you desire. Just make sure they are dog safe!). Place on baking sheet and roast at 400 degrees until soft.

Place drained garbanzo beans, and cream cheese in food processor. Pulse until combined. With machine running, slowly add oil, and blend until smooth.

Store crackers in air tight container. Hummus should be kept refrigerated. Enjoy!