



Christmas Cookies Yield: 20-24 cookies

- 1 3/4 cup oat flour
- 1 Tablespoon nonfat dry milk
- 1 1/4 teaspoon baking powder
- 1/4 teaspoon sea salt
- 5 Tablespoons peanut butter (or nut butter of your choice)
- 2 egg whites
- 3 Tablespoons maple syrup
- 1 teaspoon vanilla

Filling:

- 3 Tablespoons of cream cheese, neufatel cheese, or ricotta cheese.
- 3 Tablespoons of plain greek yogurt (may use flavored if desired)
- 1-2 Tablespoons of maple syrup depending upon desired taste.

Suggested fruit toppings: bananas, blueberries, strawberries, raspberries, apricots, coconut, nuts (no macadamia for the dogs!), pretty much any fruit can be combined with the cream cheese mixture. Just be sure if you are making for your pups, it is safe for them. :)

Preheat the oven to 350 degrees. Mix wet ingredients and add dry ingredients. Form into cookie balls and place on a prepared baking sheet. Place the imprint of your thumb, and then place the cream cheese mixture on top of each cookie. Add desired toppings, bake for 10-12 minutes and enjoy!