

**Recipe Ingredients:**

1 Cup Pumpkin Puree
1/3 Cup Creamy peanut butter (should contain no xylitol or artificial sweeteners)
2 Eggs
2 Cups Whole Wheat Flour
2 TBSP Honey (Optional)

Equipment:

Bowl
Spatula
Measuring Cups & Spoons
Rolling Pin
Cookie sheet with Parchment Paper or silicone baking mat
Cookie Cutters
Oven
Cooling Rack
Large Ziploc bag or plastic container for storing them.
Need to have a clean countertop for rolling out and cutting the treats.

Recipe Steps:

Preheat oven to 350. Mix Pumpkin, peanut butter, eggs and honey (if using) in bowl with a spatula. Add flour and blend well until a thick dough forms. Turn onto floured surface and roll out to ¼ inch thick, using extra flour on the rolling pin as needed to prevent sticking. Cut into desired shapes with cookie cutters. Place at least an inch apart on a cookie sheet lined with parchment paper or a silicone baking mat. Bake at 350 for 20-40 minutes – closer to 20 for a firm but slightly soft treat or towards 40 for a crunchier treat (but check from time to time so they don't burn!). Repeat until dough is used up.