

COCO-POTATO TASTIES

Cooking time 18 to 22 min 6 dozen

Ingredients

3/4 cup finely grated uncooked sweet potato

1/2 cup unsweetened applesauce

2 tbsp honey

1 tsp cinnamon

1/4 tsp nutmeg

2 cup brown rice flour

1 cup cooked oatmeal

1/2 cup unsweetened coconut



Cooking Instructions

Preheat oven to 375 • F. In a bowl, mix the sweet potato, applesauce and honey together. In a separate bowl, mix the rice flour, cinnamon and nutmeg together and slowly add to the sweet potato applesauce mixture. Next add the cooked oatmeal and then the coconut. Mix until thoroughly combined. Drop rounded balls onto a greased cookie sheet (I used a 1" cookie dropper) and slightly flattened them. Bake for 18 to 22 min. They will be crispy and browned on the outside, but chewy on the inside. Remove from the oven and cool on a wire rack. They will last 1 week in a treat jar, 2-3 weeks in the frig and 2 months in the freezer.