

# PUMPKIN SPICE BITES

Cooking time 15 to 18 min 5 dozen bites

## Ingredients

*3/4 cup canned puréed pumpkin*

*1/2 cup unsweetened applesauce*

*1 tsp cinnamon*

*1/2 tsp nutmeg*

*2 cup brown rice flour*

*1/2 cup cooked oatmeal*

## Cooking Instructions

Preheat oven to 375 • F. In a bowl mix the pumpkin and applesauce together. In a separate bowl mix the rice flour, cinnamon and nutmeg together and slowly add to the pumpkin applesauce mixture. Next add the cooked oatmeal. Mix until thoroughly combined. Drop rounded balls onto a greased cookie sheet ( I used a 1" cookie dropper) and slightly flattened them. Bake for 15 to 18 minutes. They will be crispy and browned on the outside. 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.

