



BUTTERNUT SQUASH COOKIES

25 MINS
COOK

VEGGIE

A healthy alternative to a childhood classic, these biscuits are the perfect little treat for budding foodies aged one or older!

This simple little recipe can be altered to create a world of nutritious flavours. Why not swap butternut squash for carrot, banana, or maybe even beetroot?!

WHAT YOU NEED

130g porridge oats
350g butternut squash
75g raisins
3 tbsp honey
2 tbsp sunflower oil
½ tsp ground cinnamon

WHAT TO DO

1. Preheat the oven to 180C/350F/Gas Mark 4.
2. Prepare the butternut squash by peeling and removing any seeds, then blitz until smooth.
3. Combine the smooth butternut squash with the remaining ingredients.
4. Line a baking tray and place the mixture in small-sized balls. Then, using slightly wet hands, slightly flatten them.
5. Bake in the oven for around 20 minutes, or until golden brown.
6. Allow to cool on a wire rack before serving.