

Pumpkin Ginger Bites

Ingredients:

1 1/2 cup oat flour
1 1/2 cup brown rice flour
1/2 cup pumpkin
1 Tbsp. molasses
1 tsp cinnamon
1 tsp ground ginger
1 Tbsp. honey
1 egg
Water

Preheat oven to 350 degrees. Combine all ingredients. Add water slowly until a dough forms. (If too dry, add more water, if too wet, add flour.)

Roll out on a lightly floured surface to 1/4 inch thickness, then cut into favorite shapes. You can also roll into tubes and cut them into little drops.

They don't spread so you can put them close together on the cookie sheets.

Bake 22 - 27 minutes or until golden brown.