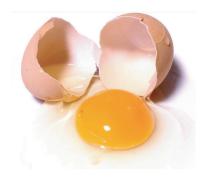
Cookies with pumpkin

Ingredients: 200 g Hokaido pumpkin 200 g wholemeal spelled flour 2 organic eggs 1/2 tsp turmeric



- Wash the Hokaido pumpkin thoroughly, remove the seeds and cut into small pieces.
- Simmer with the peel in a little water until soft.
- Add the flour, eggs and turmeric to a malleable one.
- Knead dough. If necessary, add a little more flour.
- Roll out the dough and cut out shapes. Or that one
- Form the dough into a roll and cut off small slices.
- Place on a baking tray lined with baking paper.

Bake at 180°C for about 20 minutes.

Important: The cookies must be stored in an airy place so that they don't get moldy.

