

Ingredients

- 1 cup peanut butter
- 2 large eggs
- 2 1/2 cups whole wheat flour
- 1/4 cup MicroDried® Pineapple Powder S16
- 1 cup water

Process

- 1. Preheat oven to 350°F. Prepare a large baking sheet with parchment paper. Set aside.
- 2. Add peanut butter and eggs to large mixing bowl or stand mixer. Beat until combined.
- 3. Add flour and water, mix until combined. The mixture should start to form a dough ball.
- 4. Add MicroDried powder and mix until combined.
- 5. Dust a flat surface with flour. Roll out dough to about 1/4" to 1/3" thick.
- 6. Cut out desired shape with cookie cutter and place on prepared baking sheet.
- 7. Bake for about 15 minutes, or until golden brown.
- 8. Store leftovers in an airtight container for up to one week.