

Homemade teething cookies

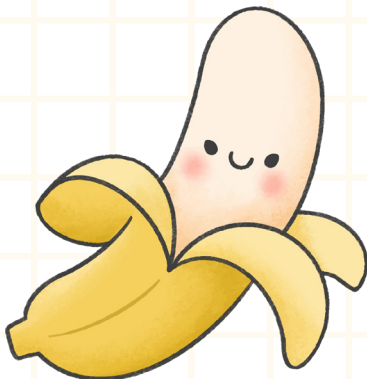


Ingredients:

2 cups of quick oats
2 cups of ground oats
1/2 teaspoon of salt
1/2 teaspoon of ginger
1/2 teaspoon of nutmeg
2 teaspoons of baking powder
2 cups of crushed bananas
2 teaspoons of vanilla extract
6 tablespoons of olive oil

How to make them:

- Mix the ingredients and mould into individual cookies.
- Place onto parchment paper and bake for 15 minutes min at 170 degrees Celsius.



Peach popsicles



Ingredients:

- 2 chopped fresh peaches
- 1 cup of natural yoghurt
- 1 ripe banana



How to make them:

- Use a blender or food processor to mix together until smooth.
- Freeze until firm.

Traffic light popsicles



Ingredients:

- 5oz kiwi, peeled
- 6oz pineapple, peeled
- 6oz fresh strawberry



How to make them:

- Puree each fruit separately in the blender and keep separate
- Then, equally fill four small 5 oz cups with the kiwi puree and freeze
- Add the pineapple puree and freeze for 15 minutes
- Add strawberry puree and freeze overnight
- Insert sticks and freeze at least 2 hours

Teething cereal cookies



Ingredients:

4 tablespoons of shortening

1 cup of sugar

2 eggs

2 teaspoons of baking powder

1/2 teaspoon of salt

3 teaspoons of vanilla

2 teaspoons of water

3 cups of rice baby cereal

How to make them:

- Preheat your oven to 300 degrees
- Cream the sugar and shortening
- Mix the eggs, salt, vanilla, baking powder, salt, vanilla, and mix with water until even
- Slowly mix in the cereal and then rub the mixture until even
- Fold it into individual cookies with smooth edges
- Put it on an ungreased sheet and then bake for 25 minutes

