



Chayote Caramel Cookies

Ingredients:

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| 1 packet IP Caramel Mug Cake | 1/2 tsp baking powder |
| 1/2 beaten egg | 1 tsp cinnamon |
| 2 tbsp Walden Farms caramel sauce | 1/2 cup fine grated chayote squash |
| 1 tsp grape seed oil | |

Directions:

In a bowl combine the egg, caramel sauce, and grape seed oil. In another bowl combine the caramel mug cake, baking powder, cinnamon and chayote squash. Mix the wet and dry ingredients together. Drop by teaspoons on to a parchment lined baking sheet. With back of spoon, spread into nice rounds. Bake at 325 degrees for 18-20 minutes.