



Chayote Choco Caramel Cookies

Ingredients:

- ½ egg
- ½ cup finely grated chayote
- 2 tablespoons Wald Farms Caramel Sauce
- 1 packet Diet Right Chocolate Caramel Mug Cake
- 1 teaspoon grape seed oil
- ½ teaspoon baking powder
- ½ teaspoon cinnamon

Directions:

1. In a small bowl, combine ½ beaten egg, 2 tablespoons Walden Farms Caramel Sauce, and 1 teaspoon grape seed oil.
2. Add 1 package of Chocolate Caramel Mug Cake and a ½ teaspoon baking powder, ½ teaspoon cinnamon, combine well.
3. Add ½ cup finely grated chayote squash (squeeze out excess water before adding to batter)
4. Combine well and drop by teaspoons on a pan lined with parchment paper.
5. With back of spoon, spread into nice rounds.
6. Bake at 325°F for 18-25 minutes
7. Cool and Enjoy!