

Ingredients

1 packet IP
Chocolate Caramel
Mug Cake

1/2 beaten egg

2 tbsp Walden
Farms Caramel
Sauce

1 tsp grape seed oil

1/2 tsp baking
powder

1 tsp cinnamon

1/2 cup fine grated
chayote squash

Chayote Caramel Cookies

Directions

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