

PBH DOGGIE TREAT

By: Lois Malone

INGREDIENTS

1 cup whole wheat flour

1/2 cup all-natural peanut butter
(we used Adam's)

1/2 tablespoon baking powder

1 cup plain Greek yogurt
(we used Oikos)

1/4 cup honey

1 cup crushed bacon

1 egg, beaten

INSTRUCTIONS

- 1 Preheat oven to 375 degrees F.
- 2 Mix flour and baking powder together.
- 3 Add peanut butter and mix well.
- 4 Add yogurt and honey and mix well. The dough will have a grainy consistency.
- 5 Finish mixing with hands and roll into a ball.
- 6 Roll out the dough to 1/4 to 1/2" thick.
- 7 Cut into desired shapes.
- 8 Place on cookie sheet and brush with egg wash.
- 9 Add bacon on top.
- 10 Bake at 375 degrees for 15 minutes.
- 11 Share with your doggie friends!



PARKER'S PEANUT BUTTER AND JELLY BISCOTTI

By: Michele Roeder-Latimer

INGREDIENTS

1 cup 100% Stone Ground Whole Wheat Flour
(I use Bob's Red Mill)

1/4 cup wheat germ

1/4 cup whole ground flax seed meal
(Bob's Red Mill)

1/4 cup all purpose flour

1 tablespoon baking powder

1 cup all natural peanut butter
(no additives)

3/4 cup goat milk

1 tablespoon unfiltered, raw honey

Berry Filling* / "jam"

2 cups strawberries, halved

1.5 cup blueberries

1 cup raspberries

Cornstarch and water for thickening
the berry "jam"

INSTRUCTIONS

Make the berry filling

- 1 Combine all berries in a medium saucepan. Begin with high heat, and then simmer until the berries begin to break down and mixture is a medium consistency. You can use a potato masher to help speed up the process.

- 2 In a small bowl, whisk 4 TBSP cornstarch with 4 TBSP water. Slowly add this to the simmering berry mixture until it thickens, reaching desired consistency. The filling will continue to thicken as the berry mixture cools.
- 3 Remove from heat and pour into a small bowl. Allow berry mixture to cool, refrigerate for one hour or more if desired.

Make the biscotti

- 1 Preheat oven to 400 degrees F.
- 2 Combine all dry ingredients in a bowl.
- 3 In another large bowl, using an electric mixer, combine peanut butter, goat milk and honey until well blended. Add 1/2 cup dry ingredients to the mixture until combined, then mix in the remaining dry ingredients. Finish mixing by hand and knead until all is fully combined.
- 4 Roll dough into a ball, and then halve the dough and form two round dough balls.
- 5 Roll one ball onto parchment paper approximately 1/2" – 3/4" thick, using a rolling pin (use flour as necessary to avoid sticking). Trim into rectangular shape. Excess dough can be rolled out into another log for more biscotti.
- 6 Spread berry mixture over the dough so that there is full coverage but still transparent.
- 7 Roll dough into a log shape. With rolling pin, press "log" down slightly. Trim edges with knife to get clean ends.
- 8 Score the log every 1/2" and slice through but do not separate the slices.
- 9 Transfer the sliced log (in one piece) onto silicone or silpat baking mat on cookie sheet.
- 10 Bake at 400 degrees for 15 minutes.
- 11 Remove from oven, and with knife or kitchen tool, spread slices approx. 1 inch apart. Return to oven and bake 6 minutes more.
- 12 Remove from oven and let cool completely on a cooling rack.
- 13 Repeat with remaining dough/dough balls.
- 14 Store in refrigerator, in mason jars or tupperware and use within 5 days, and/or freeze.

BLUEBERRY DOG TREATS

By: Dr. Danielle Rose & Alicia Shue

INGREDIENTS

2 cups oat flour

2 tablespoons flaxseed meal

1/2 cup pureed blueberries

1/4 cup melted coconut oil

INSTRUCTIONS

- 1 Preheat oven to 250 degrees F.
- 2 Mix 1 tablespoon of the flax seed meal with 3 TBSP of boiling water. Let sit for 5 minutes.
- 3 Melt coconut oil in a microwave safe bowl.
- 4 Once flaxseed is gelled, mix wet ingredients in with dry ingredients to form the dough.
- 5 Roll or press dough on a fine layer of oat flour, then cut out with dog biscuit cookie cutters.
- 6 Place treats on a parchment-lined baking sheet and bake at 250 degrees for 60-90 minutes.
- 7 Allow to cool before serving.



TEENIE SWEET TREATS

By: CarrieJo Hoelzel

Many recipes are portioned toward medium to large-size dogs, but this recipe is portioned for small to teenie-size dogs. This recipe can be doubled to accommodate a medium to large-size dog.

INGREDIENTS

½ sweet potato

1 ¼ cup almond flour

1 egg

2 tbsp unsweetened applesauce

1 ½ tsp cinnamon

Drizzle of honey

INSTRUCTIONS

- 1 Preheat the oven to 325 degrees F.
- 2 Prick sweet potato several times with a fork. Place sweet potato on a microwave-safe plate and cook in the microwave, on high until tender - about 6 minutes. Let the sweet potato rest until it's cool enough to handle.
- 3 Scoop sweet potato flesh into a bowl and discard the skin. Mash sweet potato with a fork.
- 4 Mix almond flour, egg, unsweetened applesauce, cinnamon, and honey into the sweet potato bowl until the dough forms.
- 5 Turn dough out onto an almond floured surface and roll dough to about ½ inch thickness.
- 6 Cut out shapes using a teenie cookie cutter (2" x 2" or smaller). Be sure to tap the cookie cutter in almond flour, between cuts.
- 7 Arrange cookies on a parchment paper-covered baking sheet.
- 8 Bake for 10 minutes (until crisp). Remove from baking sheet to wire rack for cooling.
- 9 Store in an airtight container.
- 10 Bone AppeTREAT!



DYSON'S PEANUT BUTTER PUMPKIN BISCUITS

By: Amir Romero-Harvey

INGREDIENTS

Biscuits

2 cups whole wheat flour
1 large egg
1/2 cup natural peanut butter
1/4 cup canned pumpkin
1/4 cup water
2 teaspoons honey
1/2 teaspoon cinnamon

Frosting

2 tablespoons peanut butter
2 tablespoons canned pumpkin
2 tablespoons honey
4 tablespoons corn starch
8-10 tablespoons hot water

INSTRUCTIONS

Biscuits

- 1 Preheat oven to 350 degrees F.
- 2 Mix 1.5 cup flour with egg. Add in peanut butter, pumpkin, water, honey, and cinnamon.
- 3 Roll out dough on a floured surface to 1/2" thick.
- 4 Cut out cookies with a cookie cutter, and place on a parchment paper covered baking tray.
- 5 Bake for 18 minutes.
- 6 Cool before frosting.

Make the frosting

- 1 Put peanut butter and 1 tablespoon of honey in a microwave-safe bowl and microwave for 10 seconds.
- 2 Mix in 2 tablespoons of cornstarch.
- 3 Mix in 3-4 tablespoons of hot water until you reach desired frosting thickness.
- 4 Put pumpkin and 1 tablespoon of honey in a bowl and microwave for 10 seconds.
- 5 Repeat steps 2-3 to make pumpkin frosting.
- 6 Add each frosting into individual piping bags and pipe onto cool cookies.
- 7 Enjoy!

