



Bone  
AppéTREAT

*Presented by  
Boehringer Ingelheim*



# RANDY AND NANCY GORDON



SCAN ME





# BUDDY'S BISCUITS

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Recipe by: Randy and Nancy Gordon

## Ingredients

- 1/2 cup all-natural peanut butter
- 1/2 cup pumpkin puree
- 2 large eggs
- 2 cups almond flour
- 1 teaspoon cinnamon
- 1/2 teaspoon turmeric



# BUDDY'S BISCUITS

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Recipe by: Randy and Nancy Gordon

## Directions

- Preheat oven to 350 degrees. Line baking sheet with a silicone baking mat or parchment paper and set aside.
- In medium-sized bowl combine peanut butter, pumpkin puree, and egg. Stir until well-combined, or you can use a hand-held electric mixer if preferred.
- Add in almond flour, cinnamon, and turmeric and stir again until everything has come together into dough. Note: the dough will be sticky. Let rest for about 10 minutes to thicken. Coconut flour needs time to absorb the moisture. Rest longer if needed.
- Scoop 1-2 teaspoons of dough into the palm of your hand and gently roll into a ball. Place on baking sheet and use a fork to create a crisscross on top of each peanut butter cookie. It helps if the fork is wet. You can also use a dog bone cookie cutter to make dog bone biscuits. Layout a piece of parchment paper and place 1/2 of the dough on it. Place another piece of parchment paper on top of that. Roll the dough between the 2 parchment papers about 1/4" thick. Then use cookie cutters. Remove dough scraps and use for more dough. Transfer the Buddy's Biscuits directly to a large baking sheet.
- Bake in pre-heated oven for 20 minutes or until cookies or dog biscuits are dry and hard. Let cool completely and store in airtight containers for up to a month.





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# DR. CATHARINA ARMSTRONG AND DR. LAURA PICKETT



**SCAN ME**



# NUTTY BACON BUDDIES

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Recipe by: Dr. Catharina Armstrong and Dr. Laura Pickett

## Ingredients

- 1 ¼ cup of natural peanut butter (Set aside ¼ cup for topping)
- ¾ cup nonfat milk
- 1 egg
- 2 cups of whole wheat flour
- 1 tablespoon baking powder
- 1/3 cup of oats
- Bacon – 10 slices cooked and chopped (set aside 3 tablespoons for topping)
- 1 sweet potato, cubed and roasted until soft
- ½ cup of chopped parsley

## Directions

- Preheat Oven to 325 degrees. Line baking sheet with parchment paper.
- In a large mixing bowl, mix peanut butter, milk, and egg with a spoon.
- Add flour and baking powder and turn dough out on board. Mix in sweet potato, oats and chopped bacon. It will be a thick and heavy dough.
- Roll out dough on a floured board to ¼" thickness, which can be cut into shapes and placed on the cookie sheets.
- Bake for 18-20 minutes until lightly browned on bottom. Remove and allow to cool and top each treat with a thin layer of the set aside peanut butter and sprinkle with the set aside bacon.





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# BRAD AND KIMBERLY HICKS



**SCAN ME**





# BELLE'S BARKIN' BITES

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Recipe by: Brad and Kimberly Hicks

## Ingredients

- ½ cup cooked and shredded chicken, turkey, salmon, or lean beef
- ½ cup peanut butter (xylitol-free)
- ¼ cup Greek yogurt (unsweetened, plain)
- 1 egg
- ¼ cup low sodium bone broth
- 2 ½ cups chickpea flour (or coconut/oat flour)
- 1 tablespoon ground flaxseeds or chia seeds
- ¼ teaspoon turmeric

## Directions

- Preheat oven to 350°F (175°C) and line a baking sheet with parchment paper.
- In a large bowl, mix shredded meat, peanut butter, Greek yogurt, egg, and bone broth until well-combined.
- Gradually add flour, flaxseeds, and turmeric, mixing to form a dough.
- Roll out the dough to about ¼ inch thickness and cut into fun shapes with cookie cutters.
- Place treats on the baking sheet and bake for 18–22 minutes until golden brown and firm. Let them cool completely before serving.
- Store in an airtight container for up to 7 days at room temperature, in the fridge for 2 week, or freeze for up to 3 months for long-term freshness.





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# KELLY HALL AND DAWNELLE PRIDDY



**SCAN ME**





# ORGANIC DECONSTRUCTED SPECIALTY DOG TREATS

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Recipe by: Kelly Hall and Dawnelle Priddy

## Ingredients

- ½ cup of creamy peanut butter (xylitol-free)
- 1 teaspoon honey
- 1 ripe banana
- ½ cup of apple sauce
- 1 cup organic shredded carrots
- 1 egg
- ¾ cup Greek yogurt
- 1 cup of oat flour



# ORGANIC DECONSTRUCTED SPECIALTY DOG TREATS

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Recipe by: Kelly Hall and Dawnelle Priddy

## Directions

- Preheat Oven to 350°F (175°C).
- Mash the ripe banana in a mixing bowl. Shred the carrots if not already shredded.
- In the mixing bowl with the mashed banana, add the peanut butter, honey, apple sauce, egg, and Greek yogurt. Stir until smooth.
- Gradually mix in the oat flour and shredded carrots to avoid clumping. Mix until well combined. The dough should be thick and slightly sticky. If the dough is too wet or sticky, adding a little more oat flour a tablespoon at a time.
- Roll the dough into small balls or flatten them into cookie shapes. If the dough is too sticky, lightly flour your hands with oat flour.
- Place treats on a parchment-lined baking sheet. Bake for 12–15 minutes or until golden brown and firm. Let the treats cool before serving to your pup.
- Refrigerate in an airtight container for up to 5 days, or freeze for up to 3 months for longer storage.





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# TOM PIERSON

**SCAN ME**



# FARM FRESH PROTEIN SNACKS

Recipe by: Tom Pierson

## Ingredients

- 2 large farm fresh eggs
- ½ cup sweet potato
- 2 tablespoon peanut butter
- 1 tablespoon local honey
- ½ teaspoon of salt
- ½ teaspoon of cinnamon
- 2 ½ cups of whole wheat flour
- 1 teaspoon chicken broth (might need more)



## Directions

- Boil sweet potatoes until they're soft enough to mash. Then, add to a food process and puree with the eggs.
- Next, combine all the ingredients in a bowl or stand mixer and mix them well. If the mixture seems too thick, add a little more chicken stock.
- Transfer the mixture to a clean surface and knead it until it forms a dough.
- Roll out the dough and cut it into shapes using your favorite cookie cutters. Line a baking sheet with parchment paper to prevent sticking.
- Bake the treats at 350 degrees Fahrenheit for about 30 minutes, or until they're golden brown and firm. Make sure they're completely cooled before giving them to your furry friend.
- Store in an air-tight container for 7 days at room temperature or freeze for up to 3 months.