My Global Kitchens

Dog Treats

Ingredients

- 1 cup pumpkin puree
- ¼ cup peanut butter without xylitol (I only had Jiffy crunchy and that worked fine)
- 2 eggs
- 2 ½ cups whole wheat flour (we probably used a little less)

Instructions

Preheat the oven to 350 with the shelf in the middle. Line a large cookie sheet with parchment paper.

Mix the first three ingredients well, then slowly add flour. It should be moist like clay but not too sticky or crumbly. Make 2 medium sized dough balls.

Using a silicone mat or two sheets of waxed paper, roll each ball out about ¼ inch. Using cookie cutters (ours were tiny but size is up to you) cut out shapes and place the treats on the parchment lined sheet (extra scraps can be pressed together and re-rolled).

They can be very close together since they do not spread out, but rather they puff up. Bake for 15-30 minutes (the tiny ones took 15 minutes) . These treats will keep for up to a week or two in a sealed jar on the counter, or in longer the fridge or freezer.