peanut butter + pumpkin

Ingredients
2 1/2 cups whole wheat flour
2 eggs
1/2 cup canned pumpkin
2 tablespoons peanut butter
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Directions
Preheat oven to 350 degrees F (175 C)
- Whisk together the flour, eggs, pumpkin, peanut butter, salt, and cinnamon in a bowl. Add water as needed to help make the dough workable, but the dough should be dry and stiff.
- Roll the dough into a 1/2-inch-thick roll. Cut into 1/2-inch pieces or use small cookie cutters and place on lightly greased cookie sheet.
- Bake in preheated oven until hard, about 40 minutes.

easy dog biscuits

Ingredients
2 1/2 cups whole wheat flour (substitute regular flour or oats if your dog is sensitive to wheat)
1 tsp. salt (or less)
1 egg
1 tsp. Beef or chicken Bouillon granules (can substitute beef/chicken broth/stock)
1/2 cup hot water
Optional: Add bacon, oats, wheat germ, shredded cheese to your dog's taste.

Directions
Preheat oven to 350 degrees
- Dissolve bouillon in hot water
- Add remaining ingredients and knead dough until it forms a ball (3 minutes)
- Roll dough until 1/2 inch thick. Cut into small slices or bone shapes
- Place dough pieces on lightly greased cookie sheet. Cook for 30 minutes.
**doggie apple pretzels**

**Ingredients**
- 3 cups almond flour
- 1 egg
- 1 cup plain, unsweetened applesauce

**Directions**
Preheat oven to 350 degrees Fahrenheit + line a baking sheet with parchment paper
- Beat egg and set aside.
- Mix applesauce and almond flour in a large bowl.
- Pour 1 TBS of the egg into a bowl and set aside.
- Pour the rest of the egg into the bowl with mixed ingredients.
- Stir the mixture until a dough forms.
- Take a two-tablespoon-size piece of dough and roll into a tube.
- Take each tube and make into a "U" shape, then twist the ends together and fold back to the top to make a pretzel shape.
- Place the pretzels onto the baking tray.
- Brush the top of each pretzel with the remaining egg.
- Bake for approximately 25-30 minutes, until they’re slightly browned and firm.
- Remove from the oven and allow to cool before sharing with your dog.

**peanut butter, turmeric + flax dog treats**

**Ingredients**
- 3/4 cup hot Water
- 1 teaspoon Beef or Chicken Bouillon Powder
- 2 1/2 cups all-purpose Flour
- 2 Tablespoons Brown Sugar
- 1/2 cup ground Flax Seed
- 1 Tablespoon Turmeric
- 1/2 cup Peanut Butter
- 1 Egg

**Directions**
Preheat the oven to 350°F + line a baking sheet with parchment paper.
- Dissolve the bouillon in the hot water. Set aside.
- Combine the flour, brown sugar, ground flax, and turmeric in a mixer bowl.
- Using a dough hook, mix in hot water mixture, peanut butter and egg.
- Continue mixing until the dough ball is smooth, occasionally scraping down the sides of the bowl to help everything mix together.
- Roll out the dough to 1/2” thick. Cut into desired dog biscuit shapes.
- Place the cut out biscuits on the prepared sheet pans.
- Bake for about 35 minutes or until the biscuits feel dried and fairly hard. Serve when cooled.