

Peanut butter & banana dog cookies

Ingredients & Supplies

- 2 cups oats
- 2 medium ripe bananas
- 1/2 cup peanut butter (natural is best but make sure no xylitol is in the ingredients)
- Food processor
- Cookie cutter

Method

1. Preheat the oven to 300F and line baking sheet with parchment paper or silicone.
2. Add the oats to the food processor and grind until they reach a fine powder. Add the bananas and peanut butter and blend again until a sticky dough is formed.
3. Remove mixture from food processor and roll out on a lightly floured surface to about 1/4 inch thick.
4. Using a cookie cutter of your choice, cut out your individual cookies and transfer to baking sheet.
5. Bake for 25-30 minutes until treats are puffed up a bit, dry, and brown on the bottom.
6. Let cool completely and store in an air tight container in the fridge for up to 14 days or freeze.



Prescription Food Cookies

Ingredients & Supplies

- 2 cups dry dog or cat food
- 1 to 1.25 cups water
- Christmas Cookie Cutter
- Blender or food processor

Method

1. Preheat oven to 350F.
2. In a blender, add two cups of dry food and grind into a powder.
3. Transfer dog food powder to mixing bowl and gradually add 1 to 1.25 cups of water making sure to stir until it forms a dough consistency.
4. Let mixture sit for 5 minutes to allow the dough to hydrate to become smoother.
5. Shape into individual treats or cookies and flatten them (the cookies do not flatten on their own). The dough can be rolled out on parchment paper and transferred to a sheet as well.
6. Place treats on a parchment lined cookie sheet and bake for 30 minutes or until crispy. Cooking times will vary depending on how big you make them
7. Let cool completely and store in the refrigerator for up to 7 days or freeze.

*Treats should not exceed 10% of your pet's total daily intake as heat alters the nutritional characteristics of the food.



Fish and Oat Cat Treats

Ingredients & Supplies

- 1- 5oz can of pink salmon or tuna (No salt added and packed in water)
- 1 cup oat flour (Make your own in a food processor!)
- 1 large egg
- 2 tbs olive oil
- 1 heaping tablespoon dried catnip
- Food processor

Method

1. Preheat oven to 350F.
2. In the bowl of a food processor, combine drained salmon or tuna, oat flour, egg, olive oil, and catnip. Pulse until mixture comes together and forms a ball. Bits of fish will remain.
3. Roll dough into 1/2 teaspoon balls and place on a prepared baking sheet. Use a fork to press marks into each cookie.
4. Bake for 10-12 minutes until they are dried on top and slightly brown. Allow to cool completely.
5. Store in airtight container in refrigerator for up to 7 days or freeze.

