Doggie Treats

Hallmark photo stylist Nicole Cawlfield says, "Four simple ingredients will make the tastiest and healthiest treats for your pups. But adding bonus items from your fridge is easy if you want to get fancy."

See the Tasty twists below for add-in ideas, but remember: **NEVER** add in grapes, raisins, onions, garlic, nutmeg, macadamia nuts, walnuts or chocolate—these ingredients are toxic to dogs.



1 cup natural peanut butter (choose a brand without sugar)

2 cups pumpkin purée (don't use pumpkin pie mix, it may contain nutmeg)

2 Tbsp. whole ground flaxseed (full of omega-3s, which are good for dogs' hearts, coats and joints)

3½ cups whole-wheat flour (or rice flour for wheat-sensitive dogs)

Cookie cutter

Parchment paper

- 1. Preheat oven to 350°F.
- 2. Mix together peanut butter and pumpkin purée.
- 3. Add in flaxseed and any additional ingredients of your choosing.
- 4. Slowly add in flour. Dough should be a firm consistency, easily balled and not sticky.
- 5. Divide dough into three balls.
- 6. Roll out each ball until ¼ inch thick on a lightly floured surface.
- 7. Cut out cookies with the cookie cutter and place them on a cookie sheet lined with parchment paper.
- 8. Bake for about 20 minutes. (Add 5 to 10 minutes to baking time for additional ingredients that add moisture to the dough.) Check to make sure the cookies aren't too soft to stay shaped. Bake for longer if too soft.
- 9. Cool on a cooling rack and store in an airtight container. Refrigerate for 2 weeks or freeze for 3 months.

Makes 4 to 5 dozen cookies, depending on cutter size

Tasty twists

Dehydrate apples, blueberries and carrots in the oven (or a dehydrator if you have one), and add them to the basic cookie mix.

More add-in ideas: Roasted sweet potatoes, ground oats, parsley (for fresher breath), shredded cheddar, Parmesan, bacon bits and bananas.

