# HOMEMADE PEANUT BUTTER DOG TREATS RECIPE

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COURSE: PET TREATS CUISINE: AMERICAN PREP TIME: 15 MINUTES COOK TIME: 30 MINUTES TOTAL TIME: 45 MINUTES SERVINGS: 24 CALORIES: 113KCAL AUTHOR: BECKY HARDIN - THE COOKIE ROOKIE



Homemade Dog Treats are the best way to show your pet that you love them like family! These Homemade Peanut Butter Dog Treats are an easy dog biscuit recipe that your fur baby would request every week if they could.

## **INGREDIENTS**

- 2 1/2 cups whole wheat flour see note below for substitutions
- 1/2 teaspoon baking powder see note
- 1 cup natural peanut butter see note
- 1 cup water
- 2 tablespoons honey
- 1 egg

## **INSTRUCTIONS**

- 1. Preheat oven to 350F.
- 2. In a large bowl combine flour, baking powder, and the egg. Add peanut butter, water, honey and stir until you have stiff dough. the dough becomes very firm and sticky. you may need to use your hands, or the paddle attachment on your mixer.
- 3. On a lightly floured surface, roll out the dough about 1/2 inch thick and use a cookie cutter to make fun shapes. the treats barely spread and rise, so get creative with your shapes.
- 4. Bake for 20 minutes, until golden.
- 5. Store in an airtight container or give as gifts!

#### **NOTES**

- **Baking Powder is optional:** Baking powder when ingested straight and in large quantities can be harmful to dogs. <u>This small amount, once cooked, is not dangerous.</u> But you can omit it without affecting the treats. They might be a bit crunchier, but your pet won't mind at all!
- **Some dogs are allergic to flour/wheat.** If you want to make these wheat free, you can use rice flour of coconut flour as a replacement. These alternate flours will work, but might change the consistency a bit. Thanks so much to the readers who wrote it about this!
- I have heard that some peanut butter brands are including xylitol to cut the sugar in their peanut butter. **DO NOT USE any peanut butter containing xylitol** as it is toxic to dogs. Just check for natural peanut butter and check the ingredients. Muah!

#### **NUTRITION**

Calories: 113kcal | Carbohydrates: 12g | Protein: 4g | Fat: 5g | Saturated Fat: 1g | Cholesterol: 6mg | Sodium: 52mg | Potassium: 134mg | Fiber: 1g | Sugar: 2g | Vitamin A: 1010 | Calcium: 17mg | Iron: 0.7mg