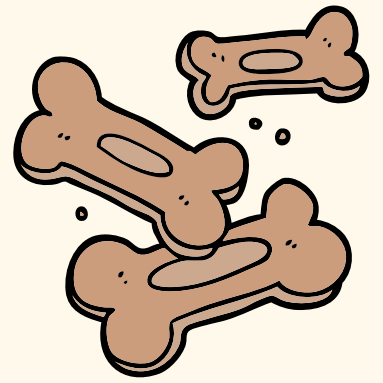
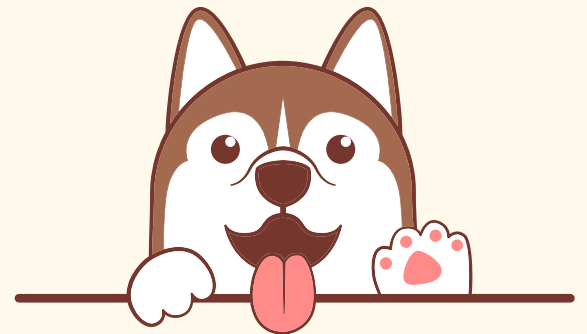


PEANUT BUTTER DOG BISCUITS



FLOUR - 1 CUP
OATS - 1/2 CUP
PEANUTBUTTER, CREAMY 1/2 CUP
2% MILK - 1/2 CUP
OLIVE OIL - 1 TBSP
APPLESAUCE - 1 TBSP



1. PREHEAT OVEN TO 350 F LIGHTLY GREASE EACH CAVITY OF MOLD
2. IN A MIXING BOWL, COMBINE ALL DRY INGREDIENTS THEN ADD WET INGREDIENTS, MIX THEN KNEAD UNTIL WELL COMBINED
3. FORM 1/2" BALLS AND PRESS INTO CAVITIES OF DOG TREAT MOLD
4. BAKE FOR 18 MINUTES OR UNTIL GOLDEN BROWN
5. LET COOL, THEN STORE IN AIRTIGHT CONTAINER FOR UP TO TWO WEEKS. TO USE, SIMPLY PLACE MOLD ON A COOKIE TRAY TO SUPPORT THE BOTTOM. FILL EACH CAVITY AND SET, FREEZE. OR AND BAKE. TO UNMOLD FINISHED PIECES, APPLY A SLIGHT UPWARD PRESSURE TO THE BOTOM OF EACH SHAPE TO POP THEM OUT EFFORTLESSLY.

