



## JACK'S TASTY PUP'KIN TREATS

### INGREDIENTS (DRY):

- 2½ cup flour\*
- 1 tsp dried parsley
- ½ tsp salt

### INGREDIENTS (WET):

- 2 eggs
- ½ cup pumpkin puree
- 2 tbsp milk

### INGREDIENTS (OPTIONAL ADD-IN):

- ½ cup shredded cheese

### INGREDIENTS (OPTIONAL SUBSTITUTE FOR PUMPKIN):

- ½ cup peanut butter

### NOTES:

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### ABOUT THIS RECIPE

These are very easy to make and you'll feel a lot better knowing exactly what's in the treats you're giving to your pup. Some dogs do better on a gluten-free diet but that's not why I make these gluten-free. I use gluten-free flour for these because that's what I happen to have on hand. You can use whole wheat flour if that's what you have.

Jack happens to like pumpkin, so that's what I use in this recipe. You can change it up based on what your dog likes. Maybe substitute some shredded cheese, peanut butter, whatever you think your pup will like.

### DIRECTIONS:

1. Preheat oven to 350°.
2. Whisk dry ingredients together in a bowl. Make a well in the center.
3. In another bowl, whisk the wet ingredients together.
4. Pour wet mixture into the well of the dry mixture, combining with a spoon until the flour mixture is moistened. Then knead with your hands to form a stiff, dry dough.
5. Work the dough together onto lightly floured surface until smooth.
6. Roll dough between ¼" to ½" thickness, depending on your dog's chew preferences.
7. Use cookie cutter to punch shapes or cut into rectangles - gathering and re-rolling scraps as you go.
8. Place biscuits on a cookie sheet (directly on the sheet is fine, no prep necessary).
9. Bake 20 minutes. Flip biscuits and bake additional 20 minutes.
10. Cool completely on rack as your dog drools while staring at the counter. LOL!

I hope your pup loves them as much as Jack does! :)

You may want to make a double batch. They go quickly!

\* I used Namaste Foods - Gluten Free Perfect Flour Blend (purchased from Costco). Your flour blend might be different and may yield different results. Adjust ingredients accordingly (ratio of wet and dry, etc) to work with your blend.

If you can use brown rice flour, it is good for their digestion and it will give the treats more of a crunch.