

# PEANUT BUTTER DOG BISCUITS

## INGREDIENTS:

- 1 cup crunchy peanut butter
- 1 large egg
- 1/4 cup honey
- 1 cup old fashioned oats
- 2 cups whole wheat flour
- 1/3 cup vegetable oil
- 1/3 cup water
- Sprinkles for decoration



## Vanilla Icing

- 1 ½ cups vanilla chips (*white chocolate*)
- ½ tsp. *canola oil*

## DIRECTIONS:

Preheat oven to 350°F. Line cookie sheets with parchment paper, set aside.

In a stand mixer, combine all ingredients (peanut butter, egg, honey, oats, flour, oil and water), beating until a stiff dough forms.

Pat out dough into a rectangle, about 1 inch in depth. Using a bone shaped cookie cutter, cut into bones. Use all dough.

Bake for 30 minutes, flipping halfway through. Transfer to a wire rack and let cool completely.

To Dip/Decorate:

Melt white chocolate and oil in the microwave, stirring every 30 seconds. Once melted/smooth, dip half of bone into Vanilla Icing drain off excess and lay on parchment paper. Decorate with sprinkles or chopped peanuts and let cool completely.

Store in an airtight container for up to 2 weeks.