

Sardine Treats



Original Recipe Susan Turner Schnauzers NSW

Ingredients

2 cans sardines in oil

1 cup Greek yoghurt

2 eggs

About 3 cups Whole Meal Plain flour

Method

- Blend the first 3 until smooth.
- Sift in flour 1 cup at a time stirring until mixed in - amount needed depends on texture of yoghurt and size of eggs. You need to get to a dough consistency that's not too sticky.
- Roll out to 0.5 - 1cm thick. Cut into shapes (I use a bone or small star shape but it is up to you)
- Cook on low heat around 125c/110c Fan Forced for 1 - 1.5 hours until dry and hard.

Will store in a sealed container for a couple of weeks.