

DOG'S BREATH TREATS



PREP TIME

80 Minutes



BAKE TIME

35 to 40 Min



MAKES

12 BISCUITS



Ingredients

- 1/2 cup whole wheat flour
- 1/2 cup all-purpose flour
- 1 cup large flake rolled oats
- 1/4 cup cornmeal
- 1/4 cup packed brown sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup butter, softened
- 1/3 cup natural peanut butter
- 2 eggs
- 1/4 cup minced fresh mint
- 1/4 cup minced fresh parsley

Steps to Make

1. Line a baking sheet with parchment paper; set aside.
2. In a bowl, whisk together whole wheat and all-purpose flour, oats, cornmeal, brown sugar, baking powder and salt.
3. In a separate bowl, beat butter with peanut butter; beat in eggs, one at a time. Stir in flour mixture, mint and parsley. Divide mixture in half; wrap and refrigerate until firm, about 1 hour. (*Make Ahead: Refrigerate for up to 2 days.*)
4. On a lightly floured surface, roll out dough to 1/2-inch thickness. Using a 4-inch bone-shaped cookie cutter, cut out shapes. Arrange on a prepared pan; bake in the centre of a 325 F until golden and firm, about 35 to 40 minutes. Transfer to a rack; let cool. Store in an airtight container for up to 2 weeks.