

Ingredients

- ☐ 2 1/2 cups whole wheat flour **Some dog breeds do not tolerate wheat as well. You may sub rice flour and/or coconut flour if this is the case for your furry friend
- ☐ 1 cup natural peanut butter **Label check to make sure no artificial sweeteners are present, namely xylitol which is toxic to dogs
- ☐ 1 cup water
- ☐ 2 tablespoons honey
- ☐ 1 egg
- ☐ 1 Tbsp bacon grease **Optional ~ Nana's Secret Ingredient

Tools

- ☐ Mixing bowl & spatula
- ☐ Rolling pin
- ☐ Baking sheet
- ☐ Cookie cutters

Instructions

1. Preheat your oven to 350F.
2. In the mixing bowl combine flour and egg.
3. Add peanut butter, water, honey (and optionally the bacon grease) and stir until you have stiff dough. The dough should get very firm and sticky. A stiff spatula should work but you may need to use your hands. A little spritz of your hand with oil of four dusting will keep them from getting too sticky
4. On a lightly floured surface, roll out the dough about 1/2 inch thick and use a cookie cutter to make fun shapes. "Dock" your cookies by using a fork to poke small holes over the surface. This will help steam escape and the cookies to retain their shape.
5. Bake for 20 minutes, until golden brown. A little softness is okay as they will crisp up as they cool.
6. Store in an airtight container for your furry friend to snack on. For large batches cookies can be frozen in an airtight bag or container for up to a month.