## Strawberry & Oat Dog Biscuits

1/2 Cup Water

1/2 Strawberry Yogurt

3 Tbsp Peanut Butter

2 Eggs
3 Tbsp Peanut Butt
2 Tsp Vanilla Extra
1/2 Cup Cornmeal 2 Tsp Vanilla Extract

1/2 Cup Oats

2 1/2 Cup Flour



Prep Time 20 min

Yield:

5 DOZ

Cook Time:

20 min

Cook Temp: 350°F

1. Using a mixer combined wet ingredients, water, yogurt, peanut butter, eggs and vanilla extract together 3 and mix until combined.

- 2. Then add dry ingredients, cornmeal, oats and flour mix until all blended. Dough is ready when it forms a ball, if dough is too wet add more flour, if it is too dry add more water.
- 3. Sprinkle flour on a clean surface, rolling pin and dough. Roll the dough to about 1/4 1/2 inch thick and begin cutting out shapes. Don't like to cut out shapes, simply roll the dough into small balls and flatten.
- begin cutting out shapes. Don't like to cut out shapes, simply roll the dough into small balls at 4. Preheat oven to 350°F. Arrange on cookie sheet, biscuits can be placed closely together sind not rise very much. Bake for 15 20 minutes, once done lay biscuits flat or on a cooling rack. 4. Preheat oven to 350°F. Arrange on cookie sheet, biscuits can be placed closely together since they will
  - 5. Store in an airtight container. (They can also be frozen)