

Pea-Nutty Nibbles

Nothing says, "You've been a good dog" more than the scrumptious taste of peanut butter treats. Make a batch of pea-nutty nibbles for your pet and he's sure to reward you with a nice long snooze at your feet.

To make these treats, start by mixing 2 cups of whole wheat flour with a half-cup cup of oatmeal and 2 teaspoons of cinnamon. Next, combine a half-cup of creamy peanut butter, a half-cup of water and a half-cup of chicken broth, and then microwave it for 15 to 30 seconds – just until it forms a smooth liquid. Add the mixture to your dry ingredients and stir until dough forms.

Drop the dough into small rounds and press into treat shape. I keep these small, about 1 – 1½ in diameter. Place the pea-nutty nibbles on a cookie sheet that's been lightly coated with a non-stick spray. Bake at 325 degrees (160 degrees Celsius) for 15 minutes and allow the treats to cool in the oven. When cooled, we're putting about 9 treats in Ziploc sandwich bag. They can then be frozen, or bring them here and we will bag them up and freeze!

Sweet Potato Chips

Easy dog treats - Just peel and slice sweet potatoes. Cook at 250 for 1.5 hours, turn and cook for another hour. Store uncovered. These need to be sliced very thinly to cook completely. We actually would recommend they be done in a dehydrator, to ensure cooked thoroughly.

Peanut Butter Dog Treats

As much as we love working in the kitchen, we sometimes forget that there are others besides the two of us that we can cook for – our pups! I made these for Dexter & Dewey over the holiday weekend, and I'm convinced they now think I'm the most wonderful person on the planet – but was there ever any doubt? Whip these up for your favorite four-legged friend and watch them disappear faster than you can say Blue's Clues.

What You'll Need:

- 1 cup whole wheat flour
- 3/4 cup uncooked oats
- 1/4 cup natural peanut butter – the lower the sugar content, the better. I like Jif or Skippy, since those tend to be creamier with less oil separation.
- 1/2 cup water
- 1/4 cup vegetable oil (canola oil is best)
- 2 tablespoons honey
- 1 teaspoon baking powder

What You'll Do:

Preheat oven to 350 degrees. Stir together dry ingredients in a mixing bowl. Add wet ingredients and blend well. Roll onto smooth surface dusted with wheat flour to keep from sticking. The dough should be around 1/4" thick. Cut into shapes using cookie cutters and arrange on a baking sheet that has been coated with non-stick cooking spray. Bake for 18-20 minutes. For an extra crunchy texture, turn the oven off and leave the treats inside for

an additional 60 minutes. Let cool completely and store in airtight container. Give to short, fuzzy creatures and be forever worshipped.

** As an alternative to rolling out the treats, they can again be pressed into cookie shapes and baked.

Dehydrated Turkey Hot Dogs or Liver Treats

If you have a dehydrator, we would love to have some of these also!