

GOING TO THE DOG COOKIES

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Liv's Pumpkin Butter Dog Cookies (Peanut Butter and Pumpkin)	Liv's Bark-B-Que Dog Cookies (BBQ, Oats, and Applesauce)
<p> $\frac{2}{3}$ cup pumpkin puree $\frac{1}{4}$ cup creamy peanut butter 2 large eggs 2 cups wheat flour </p>	<p> 2 cups wheat flour $\frac{1}{2}$ cup wheat germ $\frac{1}{2}$ cup oats $\frac{1}{3}$ cup bbq sauce (homemade or not) 1 large egg 4 oz unsweetened applesauce 2 tbls water </p>

Instructions:

- Mix ingredients until combined (I use a big wooden spoon as the result should be a thick dough that most mixers can't easily handle.)
- Roll out like you would for sugar cookies (I use parchment paper, a cutting board, and a pie roller). You may find yourself needing to add either flour or water to get the right dough consistency.
- Cut into pieces appropriately sized for your dog or use cookie cutters (more fun but a lot more work!) The cookies don't spread out in the oven so the size you cut is the size you will get.
- There's not a lot of added oil in the dough, so I advise oiling your baking pans (I use Pam spray). Cookies can be placed fairly close together as they do not spread.
- **Bake at 350° 18-20 min** (could be less or more depending on the size and thickness you've made, your location, etc).
- When done, remove and let cool

These cookies have ZERO PRESERVATIVES. They will spoil if not stored correctly or eaten in a timely manner. Label the container with the date so they are on the counter for no more than **3 days**, in the fridge no more than **3 weeks**, or the freezer no more than **3 months**.