



NYESHA'S **DOG BISCUITS & GLAZE**

INGREDIENTS

- + Pumpkin Puree
- + Creamy Peanut Butter
 - + Eggs
 - + Ginger
- + Coconut Oil
- + Gluten-Free Flour
 - + Oat Flour
- + Baking Soda
 - + Bacon

NYESHA'S DOG BISCUITS & GLAZE

+ METHOD

1. Preheat the oven to 350°F
2. In a large bowl add **1 cup pumpkin puree** and a **1/2 cup creamy peanut butter**
3. Crack **two eggs** into the bowl
4. Add **1/2 cup liquid coconut oil**
5. Grate **1 tsp. unpeeled ginger** over the top
6. Whisk the ingredients together then add **1 1/4 cup gluten free flour, 3/4 cup oat flour** and **1 tsp. baking soda**
7. Mix well with a rubber spatula, then grab a baking tray and cover with parchment paper
8. Create a sheet of flour on your work surface and place your batter there
9. Use a rolling pin to roll the dough **1/2 an inch thick**
10. Use cookie cutters to stamp out your biscuits
11. Bake for 15 minutes then remove from the oven
12. Make your glaze using **3 Tbsp. coconut oil and 1/4 cup peanut butter**, and heat together in the microwave for 30 seconds
13. Drizzle over the biscuits, sprinkle with bacon bits and feed to your four-legged friends