

Peanut Butter Oatmeal Dog Biscuits

By Chef Jen

Makes ~ 30 biscuits

Ingredients:

2 ¼ cups whole wheat flour

½ cup rolled oats

¼ tsp baking powder

½ cup peanut butter (chunky or creamy) *

¾-1 cup water

Preparation:

1. Use a stand mixer bowl to whisk flour, oats and baking powder until fully incorporated. Add peanut butter a spoonful at a time, “dotting” the dry ingredients until ½ cup peanut butter is used.
2. Using the paddle attachment on low speed incorporate the PB into the dry. Then slowly pour in ¾ cups water. Beat until dough comes together. Turn dough out onto a lightly floured surface. (If dough looks dry, can add ¼ cup water to make the dough wet enough to be tacky. If the dough is too wet, remove from mixer bowl and knead flour until correct consistency.)
3. Roll out the dough with rolling pin until ~ 1/8” thickness. Use cookie cutters to make biscuits and place on a lightly greased jelly roll pan (or cookie sheet). Re-roll the scrap dough until all the dough is used. Let biscuits rest and preheat oven to 350°F. When oven reaches temperature, bake biscuits for ~13-15 minutes. When biscuits just starting to turn light brown on the bottom, shut off oven. Let biscuits cool in oven for ~4-12 hours (or overnight) to make crispy treats or pull from oven and let cool on cooling rack for semi-crispy treats. Oven dried treats can be stored in air tight container for ~ 1-2 weeks. Rack cooled treats up to 1 week.

