

PB & Bacon Dog Biscuits

(Adapted from Bubba Rose Biscuit Company Organic Dog Biscuit Cookbook)

Preheat the oven to 325 degrees.

Combine in a medium size bowl:

1 cup gluten free oat flour (can be made by "grinding" rolled oats in a food processor)

½ cup sorghum flour

¾ cups brown rice flour

In a large glass measuring cup whisk together:

½ cup unsalted peanut butter

1 egg

½ cup water

2 teaspoons honey

Stir into the liquid mixture:

1 carrot, shredded and chopped into small bits

3 slices cooked bacon chopped into small bits

Mix the wet mixture into the flour mixture until thoroughly combined.

Roll the dough out between two pieces of parchment lightly sprinkled with sorghum or brown rice flour until about ¼ inch thick.

Cut out with a cookie cutter the size of which would suit your dog. (I used a small 1.5" cutter because my dogs weigh 14 and 22 pounds.) The dog biscuit shaped cutters are cute but any cutter that's roughly round, oval or rectangular will work well.

Place the cookies on a parchment lined cookie sheet. You can place them fairly close—but not touching—since they don't spread.

Bake for 30-35 minutes. Let the biscuits cool in the oven for a few hours. Remove them and continue cooling on wire rack.

Store about a week's supply of cookies in an airtight container at room temperature or in the refrigerator. Freeze the balance for future use.