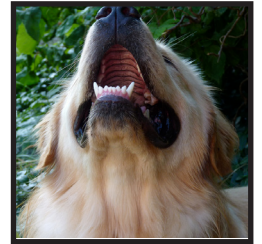


This Holiday Season, Give Your Dog...

# Homemade Cookies!!!!



Any way you slice it, nothing beats homemade cookies for an awesome holiday gift. Even dogs love them! Give your pup the ultimate goody made with love in your own kitchen using wholesome, tasty ingredients.

## Peanut Butter Slice and Bake Biscuits

### Ingredients:

1 cup whole wheat flour  
¾ cup smooth peanut butter  
½ cup water  
2 tablespoons molasses  
2 tsp plain wheat germ  
¼ tsp sea salt  
¼ cup shredded dried beef, saved for top of cookies

### Directions:

Pre-heat oven to 375°.

In a pot on the stove, place your peanut butter, molasses, water, wheat germ and salt. Warm at medium heat.

Melt the ingredients together, whisking quickly.

Take the melted, smooth peanut butter mixture, which should be almost liquid, and put in a small bowl.

Measure your flour into a large mixing bowl, and fold in your liquid mixture slowly until your dough is soft. Be sure to have a well-floured board ready to go!

Once you have your dough mixed to the desired consistency, turn it onto your floured board, roll it into a log shape. Place it in the refrigerator for two hours, until your dough is hard enough to slice into ¼-inch sections. If you are in a real rush, you can place it in the freezer for ½ hour until firm.

Have a cookie sheet ready to go, and spray it lightly with a non-stick spray.

Place cookies on the cookie sheet.

Put the dried beef in a blender or food processor to chop it.

Sprinkle the top of each cookie with your shredded, dried beef.

Bake for 25 minutes. Turn off the oven and let your cookies dry out as the oven cools down. This will make them hard and help keep them fresh. It will also bring out the flavor and make it more intense.

Once your cookies have completely cooled, it is time to place them in an air-tight container. You can either gift wrap them if you are giving them as a gift, or store them in your freezer up to three months until you are ready to serve them. You can also store the cookies in the refrigerator for up to two weeks.