

Banana Mutt Cookies

Ingredients:

2 Ripe Mashed Bananas
½ tsp Vanilla
3 cups Old Fashioned Oats
¼ cup Applesauce

Directions:

1. Preheat oven to 350 degrees.
2. Prepare a cookie sheet with parchment paper.
3. Mix all ingredients together. I found using your hands to mix it together worked best!
4. Take tablespoon of mix and form it into a ball and place on cookie sheet.
5. Bake for 15 minutes and cool on a rack before serving.
6. Store in airtight container.

Bow Wow Bones

Ingredients:

2 Cups Flour
1 tbsp Baking Powder
1 cup Peanut Butter
1 cup Skim Milk

Directions:

1. Preheat oven to 375 degrees.
2. Prepare a cookie sheet with parchment paper. If you don't have parchment paper, lightly grease cookie sheet.
3. In a bowl, mix together dry ingredients (flour and baking powder).
4. In a separate bowl, mix together wet ingredients (peanut butter and milk). Be sure to stir until the peanut butter and milk are totally combined into peanut butter liquid!
5. Add the wet ingredients into the dry ingredients and mix well. After using spoon, work it with your hands to get dry ingredients totally incorporated.
6. You should have a ball of dough at end.
7. Put dough onto lightly floured surface and use rolling pin to roll out dough to ¼ inch thickness.
8. Use cookie cutters to make shapes and place them onto the cookie sheet with parchment paper.
9. Bake for 20 minutes. Cool on a rack before serving.
10. Store in an airtight container.

Recipes adapted from Three Dogs Bakery Cookbook.