

EASY HOMEMADE

PUMPKIN DOG BISCUITS

INGREDIENTS

2 cups rolled oats
2 cups oat flour or rice flour
1 15-ounce can plain pumpkin puree (not pumpkin pie mix)
2 teaspoons baking powder
5 tablespoons melted coconut oil, olive oil or other oil

DIRECTIONS

1. Grease two baking sheets or cover them with parchment paper. Preheat oven to 350°.
2. Mix oats, flour and baking powder. Add pumpkin and oil; mix completely.
3. Roll a spoonful of dough into a ball; place on baking sheet. Flatten slightly with your palm. Repeat until dough is used up, making biscuits of similar size and thickness.
4. Bake at 350° for 20 minutes, then flip over and bake another 15 - 20 minutes. They should brown but not burn.
5. Place on cooling racks to dry and harden. Store in fridge or freezer.

