

LEXI'S PEANUT BUTTER AND PUMPKIN PUP TREATS

INGREDIENTS:

- 2/3 cup pumpkin puree
- 1/3 cup peanut butter
- 2 large eggs
- 2 1/2 – 3 cups whole wheat flour

DIRECTIONS:

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In the bowl mix pumpkin puree, peanut butter and eggs really well for about 2 minutes. Add 2 1/2 cups flour and mix until combined. Add an additional 1/4 cup flour at a time just until the dough is no longer sticky.
3. Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Using a rolling pin, roll the dough to 1/4-inch thickness. Using cookie cutters shaped like a bone and place onto the prepared baking sheet.
4. Place into the oven and bake until the edges are golden brown, about 20-25 minutes.
5. Let cool completely.

