

Bow Wow Bagels



These certainly aren't the most eye catching treats we have ever made...but wow did the dogs love them! Especially the ones with the schmear on top!

Ingredients:

- 2 1/2 cups oat flour (you can make this yourself by putting old fashioned oats in a blender until smooth)
- 3/4 cup old fashioned oats - not blended
- 1 cup unsweetened apple sauce
- 1 egg, beaten

Instructions:

- 1) Preheat oven to 350 degrees and line a baking sheet with parchment paper or spray with non-stick cooking spray
- 2) Make the oat flour
- 3) Put both in oats in a large bowl. Add the unsweetened apple sauce and mix
- 4) Add all but one tablespoon of the egg to the mixture (save the rest for the topping)
- 5) Take roughly 1/4 cup piece and with floured hands (this is important or it will all stick) roll out the piece into a long tube shape. Bring the ends together and pinch them so it closes. Place on your sheet
- 6) When you have made them all use a pastry brush with the remaining tablespoon of egg to give each a light coating
- 7) Bake for about 20-25 minutes until dry
- 8) Let cool and if desired top with a schmear :)