

Crunchy Blueberry Bones



Ingredients:

- 1 cup blueberries fresh, frozen, or dried
- ¾ cup oats
- 2 ½ cup whole wheat flour
- 2 eggs
- 3 tablespoons peanut butter (make sure it does not have xylitol in it)
- ½ teaspoon ground cinnamon
- 1/8-1/4 cup warm water

Instructions:

- 1) Preheat your oven to 350°F.
- 2) Place your blueberries in a mixing bowl and smash them a little bit; this will help break up the big blueberries into smaller pieces and mash some of the juices out. (If you are using dried blueberries give them a rough chop)
- 3) Add oats and mash them up with the blueberries
- 4) Add flour, eggs, kosher salt, peanut butter, and cinnamon. Mix together until everything is combined - it will be a bit dry and crumbly.
- 5) Add about 1/8 cup of warm water to the dough, and mix until it sticks together in a ball. If the dough still seems dry, continue adding warm water but note it becomes wet really quickly with the blueberries so make sure to do just a tablespoon at a time
- 6) Flour a clean surface to roll out your dough with a rolling pin. Roll the dough out to about 1/2 an inch thick. It doesn't have to be perfect, but you don't want to make these really thin or they will burn. If you make them a little too thick, you can get away with just cooking them for a little longer.
- 7) Cut out your treats using your favorite cookie-cutter (we used a 3" bone which yielded 22 pieces)
- 8) Place your cookies on a cookie sheet lined with parchment paper or a non-stick baking mat. They don't have to be spaced too far apart because they won't really expand, but they will stick together if they are touching.
- 9) Bake in the oven at 350°F for 40 minutes, until the biscuits are hard/crunchy.
- 10) Let the treats cool off, then share with your favorite pup!

Freeze any biscuits you don't use in 2-3 days (a ziplock bag works just fine)