

Frosted Peanut Butter Bones



Ingredients for the cookie:

2 1/2 cups whole wheat flour

1 egg

1 cup peanut butter (make sure to check that it does not contain xylitol)

1 cup water

2 tablespoons honey

1 tablespoon water

Ingredients for the frosting:

1/3 cup cornstarch (you can also use potato starch or arrowroot powder)

2 Tablespoons peanut butter

1 Tablespoon honey

3-4 tablespoons hot water

Instructions:

1) Preheat your oven to 350F (or 325 convection)

2) In large bowl or stand mixer combine the flour and eggs.

3) Add peanut butter, water, and honey and stir until you have a stiff dough. Don't over mix

4) Roll out the dough about a 1/2 inch thick on a flat surface - we like to use baking sheets above and below the dough to contain the mess

5) Cut out your cookies in any fun shape you would like

6) Bake at 18-20 minutes until golden (less time for really small cookies) and then cool on a ventilated baking rack

7) While the cookies cool, melt your peanut butter in the microwave and then add the cornstarch and stir to combine.

8) Slowly add water 1 Tablespoon at a time until you get the consistency you want. We like a thinner consistency so we can use a fork to decorate by just sticking the tines into the frosting and then moving your hand back and forth over the cookies to make a random pattern. Go all Jackson Pollock on it if you would like. It looks good and is a lot of fun.

9) Let the frosting set and then your pup can enjoy! Store in an airtight container at room temperature for 4-5 days or freeze.

Note that you can make the icing thicker and use an offset spatula to coat the entire top - or you can place it into a piping bag and write out words or just outline the outside of the cookie. Up to you!