

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!