

Apple Sweet Potato Biscuits



Ingredients:

- 1 large sweet potato
- 1 large apple
- 1/4 cup fresh parsley chopped (or 1T dry or omit)
- 1 egg
- 2 cups old fashioned oats
- 2 cups flour of any type (white, whole wheat, rice or a combination)

Instructions:

- 1) First cook your potato by poking holes and cooking in the microwave or wrap in foil and cook in a 400 degree oven until cooked through. Then cool.
- 2) Preheat your oven to 350 degrees (or 325 convection)
- 3) Remove the inside of the potato (discarding the skin) and puree in a food processor
- 4) Peel and core the apple and add to the processor along with the parsley until combined and chopped
- 5) Pulse in the egg
- 6) Add the flour and oats and pulse until it comes together - you may have to pour onto a board to finish blending it all together by hand if your mixer gets to full to properly combine
- 7) Roll on a floured board or between two sheet of parchment until approximately 1/4" thick
- 8) Use your favorite cookie cutter shape to cut into individual biscuits
- 9) Place on a cookie sheet with parchment paper. These don't spread so you can put them fairly close
- 10) Bake approximately 20-30 minutes depending on the size - you want them to be completely dry and the larger ones will take longer than smaller shapes
- 11) Let the treats cool off, then share with your favorite pup!

Treats will keep in a ziplock bag for about a week or you can freeze. This recipe made 40 pieces (we used cutters that were 2", 3" and 4" in size)