

JENNI MARIE'S TEST KITCHEN

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Peanut Butter, Honey & Oatmeal Treats

Makes Approx. 80 SM, 40 MD, or 20 LG Treats

Equipment Needed:

- Stand Mixer Fitted with Paddle Attachment
- Smaller Mixing Bowl
- Whisk
- Kitchen Scale
- Measuring Cups & Spoons
- Rolling Pin
- Parchment Lined Baking Sheet
- Biscuit or Cookie Cutter

Directions:

1). Gather all ingredients & equipment. Preheat oven to 350°F. Line a cookie sheet with parchment paper & set aside. Measure all ingredients into the bowl of a stand mixer. Mix on low speed until it starts to come together, and then mix for another 1-2 minutes on medium speed, or until a stiff dough has formed and pulls away from sides and bottom of bowl.

- **1.75 C. (230g.) All-Purpose or Whole Wheat Flour**
- **1/2 t. Kosher Salt**
- **1/2 C. (90g.) Potato Starch (sub w/ tapioca flour or cornstarch)**
- **1 C. (100g.) Rolled Oats**
- **1/2 C. (128g.) Peanut Butter**
- **1 Large Egg**
- **2 T. (42g.) Raw Honey**
- **3/4 C. (175ml.) Chicken Broth**
- **1 T. (15g.) Light Olive Oil**

2). Turn dough out onto a lightly floured surface and form into a ball with your hands, and gently press dough ball into what looks like a large hamburger patty. Sprinkle some flour on top of dough and use a rolling pin to roll it out to about 1/4" thick. You can use a knife or pizza cutter to cut dough into 2" square pieces or use a cookie or biscuit cutter of choice (the size you choose to cut will depend on the size of your dog - mine are small breed, so I use a 1.75" diameter biscuit cutter).

4). Transfer cut pieces to prepared baking sheet, and space them out about a 1/4". They don't spread out during baking, so they can be close together. Bake for about 12 minutes, take pan out, flip each treat, turn pan 180 degrees (for even baking) and return pan to oven for another 10-12 minutes. You can increase or decrease the baking time by a few minutes depending on how soft or crunchy you want them to be. Let treats cool for 20-30 minutes before feeding them to your pup. I hope your dog enjoys these as much as mine do!

