

# APPLE, PEANUT BUTTER & OAT DOG TREATS



HEALTHY EATING SERIES  
COMPLIMENTS OF SFG



## Ingredients

1 cup old fashioned oats  
½ cup flour  
¼ cup peanut butter  
1 egg  
2 apples

### OPTIONAL

Your favorite cookie cutters

Preparation time	Cook time	Total time	Servings
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15 min

15 min

30 min

36 1" treats

## Description

If your dog likes peanut butter flavored treats, this recipe will be a hit at your house. If you have a desire to bake, but have too many sweets in the house, make something for the four-legged family member for a change!

## Directions

1. **Preheat:** Set the oven to 300 degrees Fahrenheit.
2. **Dice:** Peel, core and dice the apples.
3. **Mix:** Mix together the oats, flour, peanut butter, egg and apples until well combined.
4. **Roll:** Roll out your dough until it's about ½ inch thick.
5. **Cut and Bake:** Use cookie cutters to cut out the treats. Place them onto a baking sheet and cook for 15 minutes.

## Nutrition

Nutritional needs of humans do not translate directly to dogs. While dogs, like humans, need carbohydrates, fat and protein, they need them in different amounts. In addition, most of us know that chocolate, among other human foods, can be deadly to dogs.

This recipe provides wholesome, safe ingredients for your furry friend. Be sure to consult with a veterinary nutritionist if you plan to feed your dog *only* homemade foods to ensure your providing a well-balanced diet sufficient in all essential nutrients.

## Notes

**Xylitol:** Make sure your peanut butter does not have xylitol. This is an artificial sweetener that can be fatal to dogs.

**Cookie Cutters:** If you don't have cookie cutters, you can use a knife to cut out the treats or use the top of a shot glass.

**Storage:** These treats will last 2-3 days in a sealed container at room temperature, and another 4-5 days in the refrigerator. You can also freeze them for future use. If you want a treat that lasts longer at room temperature, simply remove the apples!

**Peanut Butter:** If you use chunky peanut butter, you may need to add more moisture to the dough. If it's crumbly, add 1 tsp of water at a time until you can roll it as dough.

Original Source: [Puppy Leaks](#).