NYESHA’S
DOG BISCUITS & GLAZE

INGREDIENTS

+ Pumpkin Puree
+ Creamy Peanut Butter
    + Eggs
    + Ginger
+ Coconut Oil
+ Gluten-Free Flour
    + Oat Flour
+ Baking Soda
    + Bacon
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+ METHOD

1. Preheat the oven to 350°F

2. In a large bowl add **1 cup pumpkin puree** and a **1/2 cup creamy peanut butter**

3. Crack **two eggs** into the bowl

4. Add **1/2 cup liquid coconut oil**

5. Grate **1 tsp. unpeeled ginger** over the top

6. Whisk the ingredients together then add **1 1/4 cup gluten free flour, 3/4 cup oat flour and 1 tsp. baking soda**

7. Mix well with a rubber spatula, then grab a baking tray and cover with parchment paper

8. Create a sheet of flour on your work surface and place your batter there

9. Use a rolling pin to roll the dough **1/2 an inch thick**

10. Use cookie cutters to stamp out your biscuits

11. Bake for 15 minutes then remove from the oven

12. Make your glaze using **3 Tbsp. coconut oil and 1/4 cup peanut butter**, and heat together in the microwave for 30 seconds

13. Drizzle over the biscuits, sprinkle with bacon bits and feed to your four-legged friends