

Project: Nutty Squash Dog Treats

Prep: 30 minutes **Bake:** 45 minutes
at 300° F **Stand:** Overnight

- ½ cup creamy peanut butter
- ½ cup canned butternut squash
- 1 egg
- ¼ cup water
- 2 tablespoons honey
- 2 cups whole wheat flour

Nutrition Facts (per serving) :

38 cal., 2 g total fat (0 g sat. fat),
4 mg chol., 14 mg sodium, 5 g
carb., 1 g fiber, 1 g sugar, 1 g pro.

Daily Values: 8% vit. A, 0% vit. C,
0% calcium, 2% iron

- 1.** Preheat oven to 300°F. Line two large cookie sheets with parchment paper; set aside. In a large mixing bowl beat peanut butter, squash, egg, the water, and honey with an electric mixer on medium speed until smooth. Gradually add flour, beating until combined. Divide dough in half.
- 2.** On a lightly floured surface, roll half of the dough at a time until ¼ inch thick. Using a 2-inch round cookie cutter, cut out dough. If desired, use a ½-inch round cookie cutter to cut a circle from the center of each cutout. Place cutouts close together on the prepared cookie sheets.
- 3.** Bake on separate oven racks for 45 to 60 minutes or until golden and crisp, rearranging baking sheets halfway through baking. Turn off oven; let dry in oven overnight. Makes 48 to 60 dog treats.

TIP: To turn these into a people-pleasing snack, top each treat with peanut butter and a drizzle of honey, or slather with chocolate-hazelnut spread.