

## Project: Savory Kitty Cookies

**Prep:** 45 minutes **Bake:** 20 minutes at 350° F

- 1 5 to 6-ounce can tuna (water-pack)
- Chicken broth or fat-free milk (optional)
- 2 tablespoons canola oil
- 1 to 2 tablespoons dried catnip, crushed\*
- 1 cup all-purpose flour
- ½ cup whole wheat flour
- ½ cup shredded cheddar cheese (2 ounces)
- Water (optional)

**1.** Preheat oven to 350°F. Line two large cookie sheets with foil; set aside. Drain tuna, reserving ¼ cup of the liquid (if necessary, add broth or milk to measure ¼ cup). In a small bowl combine tuna, the ¼ cup reserved liquid, oil, and catnip. In a medium bowl stir together all-purpose flour and whole wheat flour. Stir in tuna mixture and cheese. If necessary, stir in up to 2 tablespoons water just until moistened. Form mixture into a ball.

**2.** On a lightly floured surface, roll dough into a 10-inch square. Using a pizza cutter or a knife, cut into ½-inch squares (bite-size for cats). Place squares in a single layer on the prepared cookie sheets.

**3.** Bake on separate oven racks for 20 to 25 minutes or until light brown, rearranging cookie sheets halfway through baking. Cool on cookie sheets on wire racks. Makes about 400 cat treats.

**\*TIP:** Depending on how much your cat likes catnip, you can add more or less to the cookies (some cats don't respond to catnip). Look for dried catnip at a pet supply store.

**To Store:** Place cat treats in an airtight container; cover. Store in the refrigerator for up to 1 week or freeze for up to 6 months.

**Number of Servings:** 80

**Serving Size:** 5.0 cat treats

**Yield:** about 400 cat treats

**Nutrition Facts** (per serving) :

16 cal., 1 g total fat (0 g sat. fat), 1 mg chol., 11 mg sodium, 2 g carb., 0 g fiber, 0 g sugar, 1 g pro.

**Daily Values:** 0% vit. A, 0% vit. C, 1% calcium, 1% iron