

everything HOSPITALITY



GINGERBREAD DOG BISCUITS

Calling all pet lovers! These homemade treats are sure to please and will have your fur-ever friend begging for more!

Its the perfect mix of pup-approved ingredients that are easy to bake and store for months.

RECIPE:

2 ½ Cups Oat Flour or Brown Rice Flour or Other Flour
1 tsp Ground Cinnamon
1 tsp Ground Ginger
2 Large Eggs
½ Cup Squash Cooked and Pureed; Butternut, Pumpkin, or another kind
2 Tbsp Blackstrap Molasses optional

INSTRUCTIONS:

how to make Gingerbread Dog Biscuits

1. Preheat your oven to 350°Degrees F. (180°Degrees C. or gas mark 4).
2. Combine Flour, Cinnamon, and Ginger in a bowl and blend well with a fork or whisk.
3. Add the Eggs, Squash, and Molasses to the bowl and blend the mixture until it forms a ball of dough.
4. Separate the dough into two balls. Place one ball of dough on a non-stick baking mat, piece of parchment paper or counter-top with some Flour sprinkled over it to prevent sticking.
5. Place a piece of parchment paper or other non-stick paper or mat over the ball of dough. Use a rolling pin to flatten the dough until it is about 1/4-inch (.635 cm) thick.
6. Use a cookie cutter to cut shapes out and place them on baking or cookie sheets. The biscuits don't spread so no need to spread them out much across the baking sheets. Repeat until all the dough has been cut into biscuits.
7. Bake the dough for 15 minutes, and then turn each biscuit over and bake for another 15 minutes.
8. Cool and store sealed at room temperature for a month, or in the refrigerator for a few months.