



Honey and Banana dog biscuits

(makes about 45 biscuits)

Prep Time: 15 mins

Cook Time: 50 mins

Ingredients:

250 ml water

1 banana, mashed

1 tablespoon of honey

1 teaspoon vanilla extract

1 egg

600g whole wheat flour

1 teaspoon baking powder

Directions:

- Preheat oven to 180 degrees C
- Lightly grease 2 large baking sheets
- Combine water, mashed bananas, honey, vanilla, and egg in a large bowl
- Stir in whole-wheat flour and baking powder
- Beat dough with an electric mixer on medium speed for a couple of minutes until ingredients are thoroughly combined
- Turn dough onto a floured surface and knead until no longer sticky, 5 to 8 minutes
- Roll out dough to 1/4-inch thickness and cut into mini shapes with your favorite cookie cutter (bone shaped is always pretty popular!)
- Place dough shapes on prepared baking sheets
- Bake in preheated oven until cookies are lightly browned, about 20 minutes
- Turn off the oven and leave biscuits until thoroughly dry and crisp, 30 to 40 more minutes
- Remove baking sheets from oven and allow biscuits to cool on pans for 10 minutes
- Transfer cookies to wire rack to fully cool