

BAKED *Dog Treats*

MY LITTLE DOG CHICKEN LOVES THESE BAKED DOG TREATS. I adopted her a year ago, and I love to spoil her rotten. If you giggled at her name, let me explain.

I had just ended a long relationship and vowed to stay single for a year, no matter who came along. Of course, the universe decided to set a great guy right in my lap. I met him around the same time I adopted Chicken. When he met her, he suggested naming her Chicken Burrito, because she did in fact look like a chicken burrito. I thought, "No way am I letting *some guy* name my dog. If we don't work out I'll be reminded of him every day." I really liked him but decided it was best for me to stick to my original single gal plan. Shortly after, the guy and I cordially went separate ways. I named her Kenzie and that was that.

Well, the universe has a funny sense of humor because a year later I'm in the happiest relationship with the previously mentioned guy. I no longer refer to him as *some guy*, instead opting for *my guy* . . . and as for Kenzie, she has gone back to her original name too. Chicken.

YIELD: 25 TREATS

2 ½ cups **WHOLE WHEAT FLOUR**
2 **EGGS**
½ cup **CANNED PUMPKIN**

2 tablespoons **PEANUT BUTTER**
½ teaspoon **GROUND CINNAMON**
1 tablespoon **FLAX SEEDS**

Preheat oven to 350 degrees.

Stir together the flour, eggs, pumpkin, peanut butter, cinnamon, and flax seeds in a bowl.

Add water as needed to help make the dough workable. (The dough should be dry and firm.)

Roll the dough into a 1/2-inch-thick slab. Cut into 1/2-inch pieces.

Bake in preheated oven until hard, about 40 minutes.