

JULIE'S PUMPKIN DOG BISCUITS

2 Eggs
½ Cup Canned Pumpkin (not pie filling)
2 Tablespoons dry milk
¼ Teaspoon sea salt
2 ½ Cup brown rice flour
1 Teaspoon dried parsley (Optional)

Preheat oven to 350

In a large bowl, whisk together eggs and pumpkin to make smooth. Stir in dry milk, sea salt and dried parsley (if using, optional). Add brown rice flour gradually combining with a spatula or hands to form a stiff, dry dough. Turn out onto lightly floured surface (can use the brown rice flour) and if the dough is still rough, briefly knead and press to combine.

Roll dough between ¼ to ½" thick, depending on your dog's chew preferences. Use a biscuit or other shape cutter to punch shapes, gathering and re-rolling scraps as you go. Place shapes on cookie sheet, no greasing or paper necessary. If desired, press fork pattern on biscuits before baking, a quick up-and-down movement with a fork, lightly pressing down halfway through the dough. Bake 20 minutes.

Remove from the oven and carefully turn biscuits over, then bake an additional 20 minutes. Allow to cool completely on the rack before feeding to your dog.

*Brown rice flour gives the biscuits crunch and promotes better dog digestion. Many dogs have touchy stomachs or allergies, and do not tolerate wheat.

Make up to 75 small (1") biscuits or 50 medium biscuits.

