

Jackson's favorite dog treats

1 Preheat the oven to 180°C (355°Fahrenheit) . Combine flour, wheat germ and rolled oats in a large bowl. Mix together milk, the egg and peanut butter in a separate bowl using a whisk or handheld blender. (If your dog reacts sensitive to milk, you can substitute water, Janine Adams, author of the [Dog Biscuits Cookbook](#) suggests.)

2 Pour the wet ingredients into the dry ones and stir with a spoon until the dough comes together nicely. Add more flour by the tablespoon if still too wet, then roll out on a floured wooden board until 0,5 cm thick (0,2 inch) .

3 Cut out your desired cookie shapes. I prefer tiny round buttons, because they make great everyday treats you can easily stuff in your trousers pocket when going for a dog walk. Place on a parchment covered baking sheet and bake on the middle level for 25 to 30 minutes or until golden brown. Let cool on the tray and keep in an airtight container for some weeks.



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Recipe Source: adapted from [Dog Biscuits Cookbook](#), Janine Adams, p.25

Prep time: ~20 min., baking ~30 min.

Ingredients (yields about 2 baking trays):

- * 150g all- purpose flour (unbleached) , plus more for handling the dough
- * 65g wheat germ
- * 50g old- fashioned rolled oats
- * 125ml milk (1,5%)
- * 1 egg (medium)
- * 65g natural peanut butter (no sugar, no additives)