

PEANUT BUTTER BLUE & GREEN DOG TREATS

INGREDIENTS

- 1 cup brown rice flour
- ½ cup oat flour
- ½ cup unsweetened applesauce
- 3 Tbsp. peanut butter powder
- 2 Tbsp. arrowroot starch
- 2 Tbsp. ground flax
- 2 Tbsp. olive oil
- 2 Tbsp. water
- 2-3 capsules chlorophyll*
- 1-1/2 to 2 tsp. butterfly pea flower powder**



METHOD

1. Preheat oven to 325 degrees F. Line cookie sheet with parchment paper or non-stick baking mat.
2. In medium bowl, combine the first eight ingredients. Mix well.
3. Divide dough. Sprinkle butterfly pea powder onto one half. Empty chlorophyll capsules onto the other half. Blend each thoroughly until the color is smooth. (If dough feels too dry, add ½ teaspoon water for easier blending.)
4. Separate dough into small chunks.
5. Press the different colored pieces together into a ball. Roll dough out into ¼-in. thickness.
6. Use cookie cutter to cut out circles, then arrange on lined cookie sheet.
7. Bake for 25-35 minutes or until firm to touch, and bottoms are golden brown. Note: For softer treats, remove a few minutes early.
8. Transfer to wire rack and let cool completely.

NOTES

REPEATED ROLLING AND REFORMING WILL EVENTUALLY MUDDY THE MARBLING EFFECT, SET SOME SOLID-COLOR DOUGH ASIDE TO BACK ROLL IN IF NEEDED.

*FOR A DARKER GREEN, USE THREE CHLOROPHYLL CAPSULES.

**ADD MORE BUTTERFLY PEA POWDER TO DEEPEN THE BLUE COLOR IF DESIRED.