

Peanut Butter Dog Biscuits

For Walter and Jet. Crunchy biscuits made with coconut flour instead of wheat, so they're low carb like everything else here.

Makes about 20

Prep 15 min

Cook 20 min

You'll need

- ☐ 100g coconut flour
- ☐ 60g smooth peanut butter (100% nuts). Check the label for xylitol, see below
- ☐ 2 eggs
- ☐ About 100ml water (start with half, see step 3)

Method

- 1 Turn the oven on to 170°C (150°C fan, gas 3). Line a baking tray with baking paper.
- 2 Put the coconut flour, peanut butter and eggs in a bowl and mix with a spoon.
- 3 Coconut flour soaks up a lot of water, and every bag is different. Start with half the water (50ml), mix, then add the rest a splash at a time, squashing it together with your hands, until it makes a soft dough that holds together. Stop as soon as it does: you may not need it all, or you may need a splash more. If it goes sticky, add a little more flour.
- 4 Leave it for 5 minutes. It firms up as the flour soaks up the water.
- 5 Roll it out between two sheets of baking paper until it's about 1cm thick. It's crumblier than normal dough, so press any cracks back together.
- 6 Cut out shapes with a cutter, or cut into small squares with a knife. Put them on the tray. Squash the scraps together and roll again.
- 7 Bake for 15 to 20 minutes until firm and golden underneath. Coconut flour browns quickly, so check at 15.
- 8 Turn the oven off and leave the biscuits inside for an hour as it cools. This makes them crunchy and helps them keep.
- 9 Let them cool completely before giving one to the dogs.

TIP

Coconut flour behaves differently to normal flour: it drinks water. Always start with half the water and add the rest gradually. If the dough cracks a lot when you roll it, it needs a splash more.

SWAPS

- Half a mashed ripe banana instead of the peanut butter.
- A small cutter (bone shapes cost a couple of pounds online) makes them look shop-bought.

STORING IT

In an airtight tin for up to 2 weeks, or the freezer for up to 3 months.

AIR FRYER

Put the biscuits on baking paper in the basket, spaced out, and cook at 150°C for 8 to 10 minutes, turning halfway. Leave them in the basket to cool and crisp up

KEEPING YOUR DOG SAFE

Never use anything containing xylitol (also called birch sugar, or E967). It's very poisonous to dogs, even a small amount. Some peanut butters contain it, so check the label. Coconut is fine for most dogs in small amounts, but it's rich, so stick to one

or two biscuits a day. Treats should be no more than about a tenth of what your dog eats in a day. If your dog has a health problem or a sensitive tummy, check with your vet first.