

SUSIE'S FAMOUS DOG TREATS

(Makes 8 dozen 1" biscuits)

EQUIPMENT:

Mixer with paddle attachment
Medium mixing bowl
Measuring cups
Rolling pin
Cookie cutter (of your choice)

INGREDIENTS:

1 c All-natural peanut butter
4 c All-purpose flour
2 Eggs
¼ c Molasses
¾ c Water

STEPS:

1. Pre-heat oven to 350°.
2. Place peanut butter and all-purpose flour in mixer bowl with paddle attachment and mix together until it resembles cornmeal. Approximately 1-2 minutes. (OR use a large mixing bowl & wooden spoon to mix together.)
3. Crack eggs and add one at a time into the mixer.
4. In a measuring cup, measure out molasses and water together. Slowly add the rest of the ingredients.
5. Once the dough comes together, pull it off the mixer and finish kneading the dough by hand for 30 seconds.
6. Roll the dough out with your rolling pin onto a floured surface to about 1/4 of an inch thick and cut with desired cookie cutter shape.
7. Bake for approximately 10-12 minutes at 350° or until golden brown around the edges.
8. Let cool at room temperature until cool to touch.
9. Store in an air tight container.