Prep: 15 mins | Cook: 20 mins | Total: 35 mins | Servings: 18

Ingredients:

- 2 cups rice flour (avoid wheat flour as wheat can trigger allergies for some dogs)
- 1 tablespoon baking powder
- 1 cup unsalted natural peanut butter
- 1 cup skim milk

Step 1:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Stir together the flour and baking powder; set aside.

Step 2:

In a medium bowl, mix together the peanut butter and milk. Stir in the flour mixture until well blended. Turn out dough onto a lightly floured surface and knead until smooth. Roll out to 1/4 inch thickness and cut into shapes using cookie cutters. Place 2 inches apart onto the prepared cookie sheets.

Step 3:

Bake for 20 minutes in the preheated oven, or until lightly brown. Remove from cookie sheets to cool on wire racks for 8 hours. In the meantime begin preparing your gift bags by decorating them and placing ingredient labels on them.

Nutrition Facts:

Per Serving: 138 calories; protein 5.9g; carbohydrates 13.7g; fat 7.8g; cholesterol 0.3mg; sodium 63.2mg.



Adapted from www.allrecipes.com/recipe/27197/birthday-bones