RECIPE HIGH-VALUE DOG TREATS

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INGREDIENTS

- 3 egg whites
- 34g tahini paste
- 3tsp peanut butter powder
- 40g nutritional yeast
- 80g brown rice flour

NUMBER OF SERVINGS

~ 100 treats

TIME TO PREPARE

TIME TO COOK

10 minutes

20 minutes

TOOLS NEEDED

- Mixing bowl
- Rubber spatula or wooden spoon
- Baking sheet
- Rolling pin
- Parchment Paper
- Measuring cups and spoons
- Baking or other scale that can measure in grams

PROCEDURE

- 1. Preheat oven to 350 degrees F.
- 2. Separate egg whites from egg yolks. Save egg yolks for another recipe or discard.
- 3. Add tahini, nutritional yeast, and peanut butter powder to egg whites. Stir to combine.
- 4. Add brown rice flour to egg mixture and stir until flour is fully incorporated and a stiff dough is formed.
- 5. Turn dough out onto a piece of parchment paper. Place a second piece of parchment paper over the dough and flatten the dough into a patty shape.
- 6. Continue to roll the dough until it reaches $\frac{1}{4}$ " to $\frac{1}{8}$ " thickness.
- 7. Remove the top sheet of parchment paper and transfer dough (on bottom parchment sheet) to a baking sheet.
- 8. Bake at 350 degrees for 20 minutes. Once baked, the treats should be firm and dry to the touch.
- Remove from the oven and slice into 1centimeter (think less than half an inch) squares using a pizza cutter or sharp knife while still hot.
- 10. Once fully cooled, it's time to give your pup a taste!
- 11. Transfer remaining treats to an airtight container. Treats should be refrigerated, and can be stored for up to 5 days.

