RECIPE
HIGH-VALUE DOG TREATS
www.preventivevet.com/high-value-treats

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 ¼” to ⅛” 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.
9. Remove from the oven and slice into 1-centimeter (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.

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