

HOMEMADE PEANUT BUTTER DOG TREATS RECIPE

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COURSE: PET TREATS CUISINE: AMERICAN PREP TIME: 15 MINUTES

COOK TIME: 30 MINUTES TOTAL TIME: 45 MINUTES

SERVINGS: 24 TREATS CALORIES: 132KCAL

AUTHOR: BECKY HARDIN



Homemade Dog Treats are the best way to show your pet that you love them like family! These Homemade Peanut Butter Dog Treats are an easy dog biscuit recipe that your fur baby would request every week if they could.

EQUIPMENT

- [Kitchen Scale](#) (optional)
- [Baking Sheet](#)
- [Rolling Pin](#)
- [Piping Tip Set](#)

INGREDIENTS

FOR THE DOG TREATS

- 2½ cups whole wheat flour
300 grams (see note)
- 1 large egg 50 grams
- 1 cup peanut butter 270 grams (see note)
- 1 cup water 227 grams
- 2 tablespoons honey 43 grams

FOR THE FROSTING

- 2 tablespoons peanut butter 34 grams
- 1 tablespoon honey 21 grams
- ⅓ cup cornstarch 37 grams (can also use potato starch or arrowroot powder)
- 3-4 tablespoons hot water 43-57 grams

INSTRUCTIONS

1. Preheat oven to 350°F. Line a baking sheet with parchment paper. Set aside.
2. In a large bowl, combine flour and the egg. Add the peanut butter, water, and honey, and stir until you have a stiff dough. The dough becomes very firm and sticky. You may need to use your hands, or the paddle attachment on your mixer.
2½ cups whole wheat flour, 1 large egg,
1 cup peanut butter, 1 cup water, 2 tablespoons honey
3. On a lightly floured surface, roll out the dough about ½-inch thick and use a cookie cutter to make fun shapes. The treats barely spread and rise, so get creative with your shapes.
4. Bake for 18-20 minutes, until golden. Once done, set aside to cool. (If you have smaller cookies, use less time, otherwise the bottom might burn.)
5. To make the frosting, combine the peanut butter and honey in a microwavable bowl, and heat in the microwave in 15 second increments, stirring in between, until melted.
2 tablespoons peanut butter, 1 tablespoon honey
6. Add the melted peanut butter mixture to the cornstarch and stir until just combined.
⅓ cup cornstarch
7. Slowly add in the water 1 tablespoon at a time until you have reached the consistency that you would like. For a thinner frosting, add more water.
3-4 tablespoons hot water
8. Add the frosting to a piping bag and pipe designs on top of each dog treat.
9. Frost the treats with the peanut butter/honey mixture for an even more tempting cookie.

NOTES

- **Flour:** Some dogs are allergic to flour/wheat. If you want to make these wheat free, you can use rice flour or coconut flour as a replacement. These alternate flours will work, but might change the consistency a bit. Thanks so much to the readers who wrote it about this!
- **Peanut Butter:** Some peanut butter brands are including xylitol to cut the sugar in their peanut butter. Do not use any peanut butter containing xylitol as it is toxic to dogs. Just check

for natural peanut butter and check the ingredients. Muah

- Typically when you are using a royal frosting for cookies, you will make two different types of frosting consistency- a thicker frosting for the outline, and a thinner frosting to flood the inside with. You don't have to do this but this is what you can do if you would like to go the extra mile for your furry friend.
- With the thicker frosting, create the outline of your design and wait for it to dry for about 10 minutes. When you make the thicker frosting, you probably only need 2-3 Tablespoons of water. The important thing is that it is thick enough to hold its shape, but thin enough that you can squeeze it through a piping tip.
- Fill in the outline with the thinner frosting and smooth it out with the tip of your finger. When you make the thin frosting, you will need 3-4 Tablespoons of water, and maybe more depending on how smooth of a finish you would like to have.

Storage: Store homemade peanut butter dog treats in an airtight container in the refrigerator for up to 2 months or in the freezer for up to 8 months.