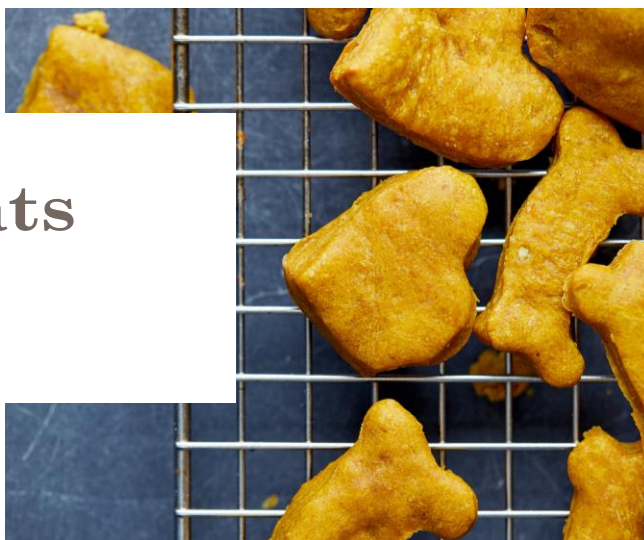


Flourish Dog Treats



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids ¼ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 1 Cup Pumpkin Puree
- 2 eggs
- 1/3 Cup Peanut Butter
- 2 Cups [Flourish Flour](#)
- 1/2 Tsp Cinnamon

Instructions

1. Preheat oven to 350°F.
2. Line a large baking sheet with a silicone baking mat or parchment paper.
3. In a large bowl, combine pumpkin, eggs, and peanut butter. Stir until completely combined.
4. Add in flour and pumpkin pie spice (or cinnamon) -- stirring just until combined.
5. Lightly flour a flat surface and roll out dough to one quarter inch, using flour as needed to keep dough from sticking.
6. Cut shapes out of dough and place on prepared baking sheet.
7. Bake for 20 to 40 minutes-- depending on desired level of crunchiness.

We're here to help: flourish-flour.com