

**Apple – Maple – Cinnamon cut outs -- Recipe came from : [www.bullwrinkle.com](http://www.bullwrinkle.com)**

1 large apple – grated  
¼ maple syrup – cheap  
½ teaspoon cinnamon  
1 cup oatmeal  
1 ½ - 1 ¾ cup flour

**Directions:**

Preheat oven to 350 degrees. In a large bowl, add grated apple, maple syrup cinnamon & oatmeal. Gradually blend in 1 ½ cups flour. You want to have stiff dough for rolling out. Roll to slightly less than ¼ inch thick. Cut with small cookie cutter, or improvise with a pizza cutter. Place on cookie sheet and bake for 30 minutes. Turn off oven and walk away till morning. Letting the cut outs bake and then cool down very slowly dries them out for extra crunchiness.



**Peanut Butter Puppy Poppers -- Recipe came from : [www.bullwrinkle.com](http://www.bullwrinkle.com)**

2 Cups flour (All purpose, whole wheat or oat)  
1 tablespoon Baking Powder  
1 Cup Peanut Butter  
1 Cup Milk

**Directions:**

Preheat oven to 375 degrees. In a bowl combine flour, baking powder. Add peanut butter all at once, then start adding milk (don't just dump the milk in, it will splash all over) as the mixer is mixing the flour, baking powder, peanut butter. Roll out on a floured counter top or between 2 sheets of plastic wrap. Cut in desired shapes. Bake for 15-20 minutes. They can burn very quickly, watch closely.