**Peanut Butter Pupcakes**

**Ingredients**

·         - 1 large egg

·         - 1/4 cup + 2 Tablespoons peanut butter

·         - 1/4 cup vegetable oil (I used Canola)

·         - 1/3 cup honey

·         - 1 cup shredded carrots (2-3 carrots)

·         - 1 cup whole wheat flour

·         - 1 teaspoon baking soda

·         - 1/3 cup quick cooking oats

·         OPTIONAL: peanut butter and Milkbones for frosting

**Instructions**

·         Preheat oven to 350 degrees.

·         Line a cupcake tin with cupcake liners (makes approx. 12).

·         Combine the egg, peanut butter, oil, honey, and shredded carrots in a large bowl..

·         In a separate bowl, combine the flour, baking soda, and oats. Add this to the carrot mixture, and stir until all ingredients are fully incorporated.

·         Divide the mixture evenly among prepared cupcake liners.

·         Bake for 15-25 minutes, until a toothpick inserted in the center comes out with a few crumbs on it and the tops are slightly golden brown.

·         Remove from oven and let cool on wire rack.

**Notes**

OPTIONAL: Frost tops with peanut butter, and top each pupcake with a Milk Bone dog biscuit

The batter will be thick. You can also make cookies if you have extra batter. I shaped mine like hearts!

These are the doggy treats I made for Pascal's retirement party

They actually don't taste bad to humans either, just not super sweet like we are accostumed to \*smiles\*

**Ingredients:**

1 cup flour (you can use whole wheat or all-purpose)

2 cups Honey Nut Cheerios cereal

1/4 cup peanut butter

1/2 cup vegetable oil

2 eggs

**Directions:**

1.  Preheat your oven to 350 and lightly grease a baking sheet (or two).

2.  Put the peanut butter in a medium-large microwave safe bowl and warm for about 45 seconds.  You’re going to want to get it kinda “liquidy” so that it can easily be mixed with the other ingredients.

3.  Add the cereal, flour, eggs and oil to the softened peanut butter and mix well.

4.  Take teaspoonfuls of the dough and roll it between your palms until a ball forms.

5.  Place the dough balls on your lightly greased baking sheets.

6.  Either with a fork (like you would for peanut butter cookies) or with a fingertip, flatten the dough balls before baking.

7.  Bake for 8-10 minutes or until lightly browned.

Store these treats in an airtight container or ziploc baggy and they should keep for a week or so.  If you want to keep them fresh a bit longer, you can store them in the fridge

**Ingredients**

**For the Dog Treats**

·         2 ½ cups All-purpose or whole wheat flour

·         1 egg

·         1 cup peanut butter (make sure it does not have Xylitol) You can also try these with pumpkin and sweet potatoes

·         1 cup water

·         2 tablespoons honey

**For the Frosting**

* ⅓ cup cornstarch
* 2 Tablespoons peanut butter
* 1 Tablespoon honey
* 3-4 tablespoons hot water

**Instructions**

1.                  Preheat the oven to 350F.

1. In a large bowl combine flour and the egg. Add peanut butter, water, honey and stir until you have stiff dough. the dough becomes very firm and sticky. you may need to use your hands.

3.                  On a lightly floured surface, roll out the dough about 1/2 inch thick and use a cookie cutter to make fun shapes. the treats barely spread and rise, so get creative with your shapes.

1. 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.)
2. To make 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.

6.                  Add melted peanut butter mixture to cornstarch and stir until just combined.

1. Slowly add in water 1 Tablespoon at a time until you have reached the consistency that you would like. For a thinner frosting, add more water.

8.                  Add frosting to a piping bag and pipe designs on top of each dog treat.

1. Frost treats with the peanut butter/honey mixture for an even more tempting cookie.
2. Store in an airtight container in the fridge for up to 2 months. These can also be frozen for up to 8 months.