

Haggen®
— KIDS —
Cooking
CLUB



YIELDS: 25 TREATS

PREP TIME: 20-30 MIN

**COOK TIME: 40 MIN,
PLUS COOLING TIME**

SKILL LEVEL: 

REQUIRES USE OF:



CANINE CRUNCHERS

INGREDIENTS:

- 2½ cups whole wheat flour
- 3 large eggs
- 1/2 cup canned 100% pumpkin
- 2 tablespoons unsalted, organic peanut butter
- 1/2 teaspoon salt

ITEMS TO GATHER:

- apron
- baking sheet
- silicone mat or parchment paper
- large bowl
- measuring spoons
- measuring cups
- small cookie cutter
- rolling pin
- wire cooling rack
- oven-safe mitts

**4-LEGGED
FRIEND
APPROVED!**



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Preheat oven to 350°F.

Place a silicone mat onto a baking sheet or use a piece of parchment paper that covers the entire surface.

Put all the ingredients into the large bowl.

Using your clean hands, mix together the ingredients until everything is combined into a large dough ball.

The dough will be very dry and quite stiff—this is perfect!

Using a rolling pin, roll the dough into a disk that is 1/2 inch thick.

With your cookie cutter, cut out as many treats as you can.

Place each treat at least 1-inch apart from each other onto the lined baking sheet.

Using oven-safe mitts, carefully place the baking sheet into the preheated oven and bake for 40 minutes.

Let the treats sit on the baking sheet for two minutes after they have been removed from the oven.

Next, move each treat onto the wire cooling rack to let them completely cool.

Store in an airtight container for up to 1 week.

WOOF!

HELPFUL HINT:

If the dough is very dry and will not incorporate all of the ingredients, sprinkle 1 teaspoon of water on the dough and mix again.

DOG-SAFE FOODS

Everyone wants to reward the family dog with a treat from time to time but you might not always have a fresh batch of Canine Crunchers on hand. What about human food? What fruits and vegetables are safe to share with your beloved dog?

Safe to share: apples, bananas, blueberries, Brussels sprouts, carrots, cantaloupe, celery, cucumbers, green beans, mango, oranges, pears, peas, pineapple, raspberries, spinach, strawberries, watermelon

Do not share: asparagus, avocados, cherries, garlic, grapes, leeks, mushrooms, onion, rhubarb, tomatoes