

Peanut Butter Dog Biscuits

(Makes about 76 biscuits)

3 1/2 to 4 cups buckwheat flour
1/2 cup tapioca flour
1 teaspoon cinnamon
1 cup mashed yam, sweet potato or pumpkin
1 cup peanut butter
1/4 cup honey or molasses
1 cup boiling water
1/2 cup grated Parmesan cheese (Optional)

1. Combine dry ingredients in a large mixing bowl.
 2. Place yam, peanut butter and molasses in a blender and puree, gradually adding the hot water. Stir liquid ingredients into dry ingredients, adding more hot water, if necessary. Continue stirring until a stiff dough is formed. (FYI: Oil your hands before attempting to work with the dough.)
 3. Place the dough in a covered container or plastic bag for up to a week if you want. When you are ready to work with it, preheat oven to 350F. Flour a cutting board. (FYI: It's easier to work with half of the dough at a time.)
 4. Roll out to 1/4-inch and cut in your favorite shapes. (FYI: These biscuits are easier to cut if the cutters are simple like hearts and not complex like tiny hands or animals with tails.)
 5. Place parchment paper over a baking sheet and fit as many biscuits as you can on the sheet. Bake for 30 minutes. Reduce heat to 250 and continue to bake for 25 minutes. Turn off the oven and allow the cookies to cool before removing them. These crisp cookies keep well for a week, but for long term storage place them in the freezer
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