

Sweet Potato Peanut Butter Biscuits

YIELD: About 2 dozen biscuits

PREP TIME: 10 minutes

COOK TIME: 30- 40 minutes

INGREDIENTS:

- 1 cup of canned sweet potato
- ½ cup peanut butter (make sure it doesn't have xylitol in it since this is deadly to dogs!)
- 1-3/4 cup whole wheat flour, broken rice flour or gluten free flour
- 1 egg (beaten)

DIRECTION:

1. Preheat oven to 350 degrees F
2. In a large bowl, stir the ingredients together.
3. Roll out dough and use your favorite cookie cutter shape or just make rectangles.
4. Place on cookie sheet with parchment paper
5. Bake 7-12 minutes or until golden brown. Cool

Warning: Organic peanut butter is the best since it is only peanuts but if you buy commercial peanut butter, make sure that they have not sweetened it with xylitol!