



Ingredients

- 2 cups whole wheat flour
- 1 cup old-fashioned oats
- ½ cup **natural** peanut butter
(without Xylitol, it's toxic to dogs)
- 1 egg
- ½ cup unsweetened applesauce
- ¼ cup water *(more if needed)*

Tail-Wagging Peanut Butter Treats

Always bake with a grown-up!

Directions

Dogs Treats

Preheat oven to 350°

- Mix all ingredients until a dough forms.
- Roll dough to about ¼-inch thick.
- Cut with dog bone or paw-shaped cookie cutters.

Bake 20–25 minutes.

Cool completely before serving.

Store in an airtight container for one week or freeze up to three months



Ingredients

- ½ cup unsalted butter, softened
- ¾ cup creamy peanut butter
- ¾ cup brown sugar
- ¼ cup granulated sugar
- 1 egg
- 1 ½ teaspoon pure vanilla extract
- 1 ⅓ cups all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup mini chocolate chips (*optional*)

Peanut Butter Cookies

Always bake with a grown-up!

Directions

People Treats

Preheat oven to 350°

- Line a baking sheet with parchment paper.
- Cream together: butter, peanut butter, and both sugars.
- Beat in egg and vanilla.
- Stir in flour, baking soda, and baking powder.
- Fold in chocolate chips if using.
- Roll into 1-inch balls and place on a baking sheet.
- Flatten gently with a fork, making a crisscross pattern.

Bake 9-11 minutes, until edges are lightly golden.

Let cool for 5 minutes before transferring to a wire rack.

Makes about 24 Cookies



Ingredients

Nut-Free

- 2 cups oat flour or whole wheat flour
- 1 cup old-fashioned oats
- 1 cup pure pumpkin purée (*not pie filling*)
- 1 egg
- 1 teaspoon ground cinnamon (*optional*)
- 2–3 tablespoons water (*if needed*)

Pumpkin Pup Biscuits

Always bake with a grown-up!

Nut-Free Dogs Treats

Preheat oven to 350°

Directions

- Line a baking sheet with parchment paper.
- Mix all ingredients until a soft dough forms.
- Roll dough to about ¼-inch thick.
- Cut into dog bones, paw prints, or pumpkins.
- Place onto baking sheet.

Bake for 25–30 minutes until firm.

Cool completely before serving.

Store in an airtight container for one week or freeze up to three months

Ingredients

Nut-Free

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 1 cup pumpkin purée (*not pie filling*)
- ⅓ cup maple syrup or honey
- ¼ cup brown sugar
- ⅓ cup vegetable oil or melted butter
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup mini chocolate chips (*optional*)



Pumpkin Spice Muffins

Always bake with a grown-up!

Nut-Free People Treats

Preheat oven to 350°

Directions

- Line a muffin tin with paper liners or lightly grease it.
 - In one bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
 - In a second bowl, whisk together the pumpkin, maple syrup, brown sugar, oil, eggs, and vanilla.
 - Stir the wet ingredients into the dry ingredients until just combined.
 - Fold in chocolate chips *if using*.
- Fill each muffin cup about $\frac{2}{3}$ full.

Bake for 18–22 minutes, or until a toothpick comes out clean.

Let cool for 5 minutes before removing from the pan.

Makes 12 Muffins



Ingredients

Gluten-Free

- 2 cups gluten-free oat flour
- 1 cup gluten-free rolled oats
- 1 cup pumpkin purée (*not pie filling*)
- 1 egg
- 1 teaspoon cinnamon (*optional*)
- 2 tablespoons water (*if needed*)

Gluten-Free Pumpkin Pup Treats

Always bake with a grown-up!

Gluten-Free Dogs Treats

Preheat oven to 350°

Directions

- Line a baking sheet with parchment paper.
- Mix all ingredients until a soft dough forms.
- Roll dough to about ¼-inch thick.
- Cut into dog bones, paw prints, or pumpkins.
- Place onto baking sheet.

Bake for 25–30 minutes until firm.

Cool completely before serving.

Store in an airtight container for one week or freeze up to three months



Ingredients

Gluten-Free

- 1½ cups gluten-free all-purpose flour
(with xanthan gum)
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 1 cup pumpkin purée
- ⅓ cup pure maple syrup or honey
- ¼ cup brown sugar
- ⅓ cup avocado oil or melted butter
- 2 eggs
- 1 teaspoon vanilla extract

Optional

- ½ cup gluten-free mini chocolate chips
- ¼ cup chopped pecans

Gluten-Free Pumpkin Muffins

Always bake with a grown-up!

Gluten-Free People Treats

Preheat oven to 350°

Directions

- Line a muffin tin with paper liners.
- Mix the dry ingredients together.
- Whisk the wet ingredients until smooth.
- Stir together just until combined.
- Fold in chocolate chips if using.
- Fill muffin cups about $\frac{2}{3}$ full.

*Bake for 20–24 minutes until a toothpick comes out clean.
Cool completely before serving.*

Makes 12 Muffins