

## Nutty Bacon Dog Treats

### Ingredients:

- 3 slices of bacon, diced
- 1 egg
- 1/3 c. creamy natural peanut butter (or Sunbutter)
- 1 T. maple syrup
- 3 T. water
- ½ c. soy flour
- ½ c. whole wheat pastry flour
- ½ c. wheat germ

### Directions:

Preheat oven to 300 degrees and line two baking sheets with parchment paper. Fry the diced bacon until crispy. With a slotted spoon, remove the crispy bacon but save the fat. Allow the fat to cool slightly (2-5 minutes). Add the egg, peanut butter, maple syrup and water to the bacon fat and mix thoroughly. Add in the flours and wheat germ and mix until combined. Stir in the crispy bacon pieces. Roll out the dough on a lightly floured surface to about 1/4" thick. Cut into desired shapes. I used three different 1" cookie cutters. Bake in the oven for 12-15 minutes (for 1" diameter shapes) until lightly browned. Let treats cool and serve.