

Marshall's Simple Pumpkin & Peanut Butter Biscuits

JUST A FEW INGREDIENTS AND YOU'RE READY TO GO!

YOU WILL NEED:

200g whole wheat flour

1 large egg

150g plain pumpkin purée (*make sure it's not pie filling*)

2 tbsp xylitol-free peanut butter

A cookie cutter (*any shape you like!*)

METHOD:

1. MIX IT ALL UP:

In a big bowl, just mix all of the ingredients together.
Use your hands to make it into a nice, firm ball of dough.

2. ROLL AND CUT:

Ask an adult to turn the oven on to 180°C (*160°C fan*).

Sprinkle a little bit of flour on a flat surface.

Roll the dough out to a nice flat pancake shape, about the thickness of your finger.

Use your cookie cutter to cut out as many biscuits as you can.

3. BAKE:

Put the biscuits on a tray with some paper on it.

Put the tray in the oven. Bake for 20 minutes.

Ask an adult to help you get them out of the oven. They will be hot!

4. COOL DOWN AND ENJOY!

Let the biscuits cool down on a rack until they are completely cold.

Now your furry friend can enjoy their homemade treats!

Keep any biscuits you don't use in a jar or a tin.

They will stay fresh for a few weeks.



These treats are so easy to make,
even Marshall could do it
without causing any chaos!