



Mac Treats

- 1 cup all-purpose flour
- 1 cup corn flour
- 1 cup corn meal
- ½ cup smooth peanut butter
- 1 cup water
- 1/3 cup vegetable oil
- 1 egg

Method:

Preheat oven to 375 degrees. Whisk together dry ingredients. Place the peanut butter in microwave to liquefy, heating 5 seconds at a time until liquefied. Stir remaining ingredients into dry ingredients until a smooth ball forms. Chill at least 30 minutes. Roll-out on lightly floured surface to ¼ to 1/3 inch. Cut with cookie cutter. (we use one shaped like a bone) Place on cookie sheet with a sill pat. Bake until golden brown, about 12 minutes. Cool on cookie sheet for 5 minutes and move to cooling rack until completely cool. **Refrigerate** and store in air-tight container.

With our cutter, makes about 30 treats.