

Tempting Training Treats

2 1/3 cups flour -- all-purpose or whole wheat
1/4 cup olive oil
1/4 cup applesauce
1/2 cup grated cheese -- like parmesan
1 large egg
1 teaspoon garlic powder
1/4 cup powdered milk -- non-fat

Combine all ingredients in a large bowl; mix well; Roll the dough out to size of a cookie sheet; Pat the dough onto a lightly greased cookie sheet, bringing it to the edges. Using a sharp knife or a pizza cutter, cut desired sizes into dough (just score through). If you're using as training treats, cut them into small pieces; Sprinkle a little extra cheese and garlic powder if desired on dough for flavour.

Bake in a 180/gas mark 4 oven for about 15 minutes until golden brown. Turn off the oven and let cool for a few hours;

They will keep hardening the longer you leave them. Break them apart; store tightly covered or in the freezer