

Apple Mint Christmas Dog Bones

Ingredients

1½ cups whole wheat flour
1 cup unbleached all-purpose flour
1/2 cup old fashioned rolled oats
1/3 cup oat bran
2 tablespoons dry milk
1½ teaspoons dry baking yeast
2 tablespoons chopped spearmint leaves
1/2 cup applesauce
2 teaspoons spinach powder (to get the color desired)
7/8 cup water



Directions

With all of my recipes, you can use a heavy duty mixer with a dough hook. or a bread machine. I prefer the bread machine, as it's so much easier. If you use a mixer, simply adjust the directions for making bread with your mixer.

- Place everything in the bread machine on the dough cycle.
- When the dough is ready, roll it to 1/4" thick with a non-stick rolling pin.
- Using a mini bone cookie cutter, cut the dough into mini dog bone shapes.
- Bake at 250 degrees for about an hour. Check to make sure that they don't get too brown.
- Turn off the oven and let the mini dog bones dry completely in the oven—this works best overnight.

These Christmas dog treats will keep for several months, at room temperature, in your snowman cookie jar, so you can make them well ahead of the holidays.