



Cookie recipe

Ingredients

- 180g plain flour • 240g corn flour • 2 tsp vanilla extract
- 225g unsalted butter • cornflakes • black sesame seeds
- baking chocolate chips

Method

1. Preheat oven to 170c and line a baking tray with baking paper.
2. Mix together butter and sugar. Beat until fluffy. Add vanilla and beat until combined.
3. Combine corn flour and plain flour. Mix until combined.
4. Thoroughly mix dry and wet ingredients. If the mixture is too dry, add a few splashes of regular or oat milk. Cover with cling film and rest for at least 30 minutes.
5. Scoop dough into similar sized balls and flatten them onto the surface of the tray. Add two cornflake ears and a chocolate chip nose. Use tweezers to add sesame seed eyes.
6. Place in oven for 15 minutes or until cookie bottoms are golden.

For humans

if you're a child, please ask an adult to help you with the baking.



Cookie recipe

Ingredients

- 180g oats • 2 ripe bananas • 120g natural peanut butter icing
- 2 tbsp peanut butter • 1 tbsp honey • 40g corn flour

Method

1. Preheat oven to 150c and line a baking tray with baking paper.
2. Grind oats to a fine powder, then add bananas and peanut butter and mix into a sticky dough. Place onto a lightly floured surface, roll out, and cut into bone shapes.
3. Bake for 25–30 minutes until dry, and dark brown on the bottoms – they'll feel soft but will firm up as they cool.
4. Microwave 2 tbsp peanut butter and 1 tbsp honey in short bursts until melted, then stir into the corn flour. Add 3–4 tbsp hot water one tablespoon at a time until you reach your desired consistency. Pipe or spread the icing onto cooled treats.
5. Store in an airtight container at room temperature for 1 week, fridge for 2 weeks, or freeze for longest shelf life and extra firmness.

For dogs

Always introduce new treats gradually and check ingredients suit your dog's needs.



If you're a child, please ask an adult to help you with the baking.