

3 Cut dough in half. Roll each piece dough out between 2 sheets of baking paper until 3mm-thick, refrigerate until firm.

4 Using the template below cut as many dog bone shape biscuits as you can from each piece of dough. Place biscuits onto trays. Press leftover dough together and repeat. Refrigerate biscuits for 10 minutes until firm.

5 Bake two trays at a time for 10 minutes, swapping the trays over in the oven after 7 minutes or until light golden. Allow biscuits to cool on trays for 10 minutes before transferring to a wire rack to cool completely. Repeat until all biscuits are baked.

6 Spread a thin layer of melted milk chocolate over half the biscuits and sandwich together with remaining biscuits. Using the remaining milk chocolate, spread over top of each biscuit and allow to set. Spoon the melted white chocolate into snap lock bag, cut a small piece off one corner and pipe polka dots over the biscuits. Allow to set. Tie the biscuits with a little ribbon to decorate if desired.

Biscuits will keep 3-4 days in an airtight container.

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Over the page for a Doggie Biscuit Recipe that Janelle Bloom has given her very own paw print.....

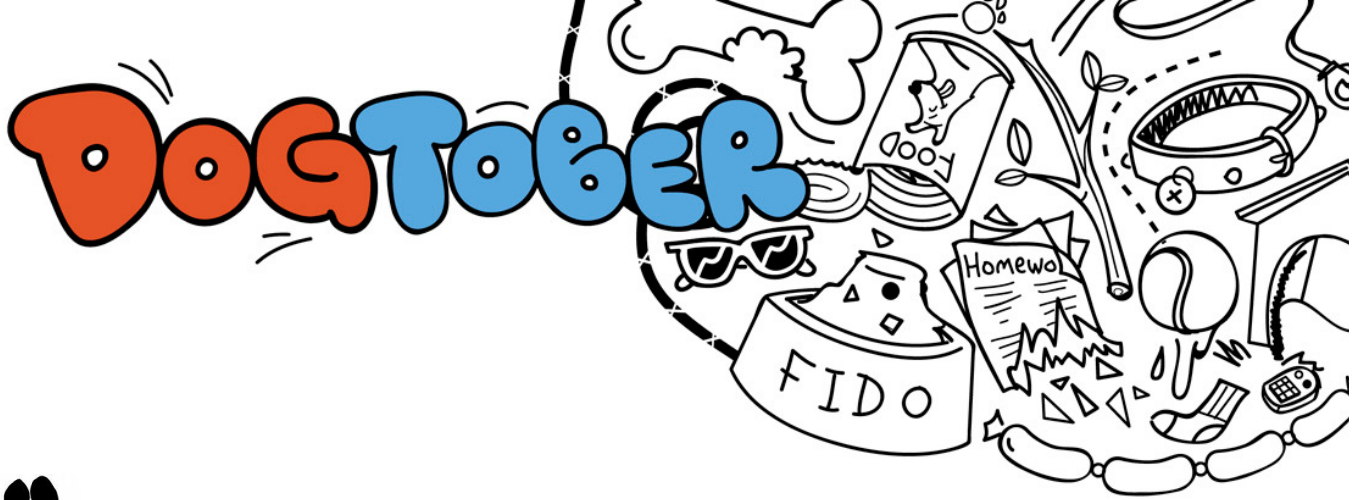
For more Dogs Breakfast recipes you can visit
Janelle's website at www.janellebloom.com.au

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Dog-friendly treats

These doggie biscuits are a great way to treat your dog, they not only keep well but the parsley will freshen doggies breath just a little!

1 bunch parsley, washed and dried
2 1/2 cups wholemeal plain flour
2 tbs unprocessed bran flakes
2 tsp baking powder
1 large carrot, grated
2 tbs olive oil
1 tsp honey
1/2 -1 cup tap water

1 Finely chop both the leaves and the stems of the parsley and place into a bowl. Add the flour, bran, baking powder and carrot. Stir to combine. Combine the oil, honey and 1/2 cup of water in a jug, pour into the flour mixture and stir until the dough comes together, adding more water if needed (though dough should be soft enough to come together, but not sticky).

2 Turn onto a lightly floured surface and knead until smooth. Roll the dough out between two sheets baking paper until 1cm thick. Using a small dog-bone cookie cutter, cut as many biscuits as you can. Press the dough together and re-roll to use the remaining dough.

3 Preheat the oven to 180°C fan forced. Lightly grease and line two baking trays with baking paper.

4 Place the biscuits onto trays allowing room for spreading and refrigerate 15 minutes until firm (this helps biscuits hold their shape when baked). Bake the biscuits 1 tray at a time for 15 minutes, or until golden and firm to touch. Allow to cool on tray for 5 minutes before transferring to a wire rack to cool.

Store in an airtight (and dogproof) container in the fridge for up to one month.

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