Gingerbread cookies for dogs

by Chewy Eats

Yield: **12–16 cookies**
Serving size: **1–2 treats**

Prep time: **15 minutes**
Bake time: **15 minutes**



Ingredients

For cookies:

- 2 tbsp molasses
- 1 egg
- ⅓ cup chunky peanut butter (xylitol-free)
- 1 cup whole wheat flour
- 1 tsp cinnamon
- 2 tsp ginger

For icing:

- 3 tbsp cornstarch
- 2 tbsp water
- 2 tbsp organic cream cheese, softened

Instructions

1. Preheat your oven to 320°F.
2. In a large bowl, whisk together the molasses, egg, and peanut butter.
3. Add the whole wheat flour, cinnamon, and ginger to the wet mixture.
4. Mix to form a stiff dough. If the dough is too dry, add water 1 tsp at a time just until it comes together. If the dough is too wet, add flour 1 tbsp at a time.
5. On a lightly floured work surface, roll out the dough to ¼ inch thick. Use a cookie cutter to create shapes and place them on a baking sheet.
6. Bake for about 15 minutes, or until lightly golden.
7. For the icing, mix cornstarch and water in a bowl until dissolved.
8. Add softened cream cheese and mix until smooth. (Chill if making in advance and stir before using).
9. Cool cookies for 5 minutes on the baking sheet before removing to a rack to completely cool. Then, decorate the cookies using icing.
10. Serve. Offer 1–2 cookies as an occasional treat, depending on your dog's size, and always provide fresh water.

Check with your vet before serving your dog new foods.

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