



## Peanut Butter Pineapple Dog Treats

### Ingredients

- 1 cup peanut butter
- 2 large eggs
- 2 1/2 cups whole wheat flour
- 1/4 cup **MicroDried® Pineapple Powder S16**
- 1 cup water



### Process

1. Preheat oven to 350°F. Prepare a large baking sheet with parchment paper. Set aside.
2. Add peanut butter and eggs to large mixing bowl or stand mixer. Beat until combined.
3. Add flour and water, mix until combined. The mixture should start to form a dough ball.
4. Add MicroDried powder and mix until combined.
5. Dust a flat surface with flour. Roll out dough to about 1/4" to 1/3" thick.
6. Cut out desired shape with cookie cutter and place on prepared baking sheet.
7. Bake for about 15 minutes, or until golden brown.
8. Store leftovers in an airtight container for up to one week.



## Pineapple Coconut Cluster

### Ingredients

- 8 oz high quality white chocolate
- 8 oz shredded coconut
- 4 oz **MicroDried® Pineapple Fragments**
- 4 oz macadamia nuts, chopped



### Process

1. Add coconut, pineapple fragments, and chopped macadamia nuts to a large mixing bowl.
2. Melt white chocolate in medium saucepan using a double boiler.
3. Once chocolate is melted, add to coconut mixture. Stir to combine.
4. Using a large spoon or cookie scoop, scoop the mixture onto the prepared baking sheet.
5. Refrigerate until set. Keep leftovers in an airtight container in the refrigerator for up to two weeks.