Gingerbread Icebox Cookie

12-24 servings  45 minutes  serving size: 1/2 cookie

Treat your pup this holiday season to this dog-friendly icebox cookie that’s chockfull of yummy dried fruits and decorated with an icing drizzle that’ll get tails wagging.

INSTRUCTIONS

1. Line a baking sheet with parchment paper.
2. Combine the ground dog food and flour in a bowl. Stir in the cinnamon and ground ginger.
3. In a second bowl, lightly beat the egg with a fork. Add the peanut butter, molasses, maple syrup, grated ginger, and chicken broth; and stir until well-combined.
4. Stir in the dried fruit.
5. Stir in the dry mixture. Once the ingredients are well-combined, knead the dough until the mixture holds together. Roll into a 15-inch-long log that is about 2-inches in diameter. Place the log(s) on the baking sheet and refrigerate at least 30 minutes (overnight if you can!).
6. While the dough chills, preheat the oven to 350 degrees.
7. Cut the log into as many 1/2-inch-thick slices as you want to bake. (Wrap the remaining dough and refrigerate.)
8. Place the slices on the prepared sheet pan and bake 15–17 minutes, until they feel firm when tapped.
9. Allow the cookies to cool completely on the pan—and enjoy!

Decorating Tip: Don’t forget to make dog-friendly icing! Get the recipe here.

Ingredients

- 1 1/2 cup whole wheat flour
- 1/2 cup kibble
- 1 1/4 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- 1 large egg
- 1/3 cup peanut butter
- 1 tablespoon molasses
- 1 tablespoon maple syrup
- 1/2 cup pet-safe chicken broth
- 3/4 cup of chopped dried and/or freeze-dried fruits (kiwi, papaya, strawberries)

This recipe was designed for dogs and reviewed by a veterinarian. It is intended as a treat or snack. Treats should only constitute a small percentage of your pet’s daily food. Feeding too many treats can lead to nutrient deficiencies. If your pet has health issues or if you have any concerns, consult your pet’s veterinarian before offering this food item.