

## **Apple Bacon Cheddar Dog (ABCD) Treats**

<http://userealbutter.com/2015/12/11/apple-bacon-cheddar-dog-treats-recipe/>

2 cups whole wheat flour  
1/2 cup apple sauce (no sugar added)  
1/4 cup bacon (about 4 slices), cooked and crumbled  
4 oz. cheddar cheese, shredded  
1/4 cup fresh parsley, chopped fine  
1 egg  
water, as needed

Preheat oven to 350°F. Mix the whole wheat flour, apple sauce, bacon, cheese, parsley, and egg together. It will look like a crumbly mess, but if you squeeze the balls of dough together, they should stick. If the dough is too dry to stick together, add a teaspoon of water and mix again. Repeat until the dough is cohesive. Pat or knead the dough into a ball on a work surface. Roll the dough out to 1/4-inch thickness for small (1-inch) treats – thicker for larger treats. Cut the dough into desired shapes with cutters or knife. Arrange the treats in a single layer on a baking sheet. Bake for 30 minutes or until the centers of the treats barely yield under the pressure of your fingertip. Make sure they don't burn (this can happen if your oven is too hot or if your treats are too thin or have pointy corners). Turn off the heat and let the treats remain in the oven until cooled or when they are dried throughout. Remove from oven and let cool completely before storing in an airtight container for up to a week. If longer than a week, store in the refrigerator or freezer. Makes over 100 1-inch treats.