



PB TURKEY LEGS

FOR CATS & DOGS

& THE HUMANS WHO LOVE THEM

Treat Base (all organic):

- 1 cup smooth peanut butter (xylitol-free)
- ½ cup mashed banana
- 1 ½ cups oat flour
- 1 tbsp coconut oil
- 2–4 tbsp warm water

Frosting (all organic):

- ½ cup plain Greek yogurt
- 1 tsp organic coconut oil (optional for smoothness)

Serving Tip:

Serve with a straight face.
Store in the refrigerator for up to 5 days due to yogurt topping.

Instructions:

1. Ask your human to preheat oven to 325°F.
2. Combine peanut butter, banana, oil. Add flour and mix until soft dough forms. Add water to make dough moldable but not sticky.
3. Roll dough into small oval shapes, gently pinching one end to create "handle." Aim for slightly exaggerated drumstick appearance, for fun.
4. Place on a parchment lined baking sheet.
5. Bake for 18–22 minutes until firm and lightly golden.
6. Cool completely before adding topping.
7. Mix yogurt (whip in optional oil) until smooth and creamy. Spread dollop onto each leg "handle" and refrigerate briefly for a firmer finish.

