



Carmen's Dog Biscuits

The recipes for our dog biscuits come from the recipe collection of our long-time colleague and passionate hobby baker Carmen.

Sweet Blueberry

The dough is sufficient for 1 baking mat

Ingredients

- 190 grams (1 jar) baby food pear/blueberry
- 110 grams potato flour
- 2 tbsp rapeseed oil
- 1 tsp beetroot powder

How to do it

Mix the **pear/blueberry pap**, **rapeseed oil** and **beetroot powder** (approx. 1 min). Then fold in the potato flour and mix for a further 2 mins. The dough does **not need to rest** and can be spread straight onto the baking mat. You can use a cake lifter to spread the dough. Place the baking mat on a baking tray and **bake at 180 degrees for 20 minutes**. Shake the biscuits out onto a baking tray and leave to cool thoroughly.

Salmon-Cheese Bites

The dough is sufficient for 1 ½ baking mats

Ingredients

- 110 grams (1 tube) TRIXIE Premio Salmon Pâté
- 3 eggs
- 2 tbsp coconut oil (liquid)
- 2 tbsp parmesan (grated)
- 2 tbsp water
- 100 grams spelt flour

How to do it

Place **salmon pâté**, **eggs**, **coconut oil**, **parmesan** and **water** in a bowl and mix for 2 minutes. Next fold in the flour and mix for another minute. The dough **does not need to rest** and can be spread onto the baking mat right away. A cake lifter can be used to spread the dough. **Bake at 180 degrees for 20 minutes**. Shake out the biscuits over a baking tray and leave the delicious bites to cool thoroughly.

Carmen's Poultry Snacks

The dough is sufficient for 1 baking mat

Ingredients

- 110 grams (1 tube) TRIXIE Premio Poultry Pâté
- 2 eggs
- 1 tbsp parsley (dried or frozen)
- 2 tbsp apple puree (without sugar)
- 4 tbsp water
- 100 grams wholemeal flour

How to do it

Mix the **poultry pâté**, **eggs**, **parsley**, **apple puree** and **water** (approx. 1 min). Then fold in the wholemeal flour and mix for a further 2 mins. The dough **does not need to rest** and can be spread straight onto the baking mat. A cake lifter is ideal for spreading. Place the baking mat on a baking tray and **bake at 180 degrees for 20 minutes**. **After 10 minutes**, open the oven door once to allow the moisture to escape. After the baking time, switch off the oven and leave the biscuits to dry **for another hour with the oven door slightly ajar**.

The biscuits will keep for approx. **2 weeks** in a tin or linen bag.

Tip: Rub the biscuits in your hands after they have cooled to remove the excess edges and create perfect shapes.

Note: Before the first use spray the baking mat with bake release spray or brush thinly with rapeseed oil.

