

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD

Husky Hero Pawprints



Approx time: 30-45 minutes (plus cooling time)
Makes: 8-10 Human Folk or Dog Folk biscuits

Ingredients

Biscuit dough

250g rolled oats
250g natural smooth peanut butter
(without xylitol and salt)
250g ripe banana (about 3-4)

Icing (for Human Folk only)

1 egg white
150g icing sugar
1 tsp lemon juice

Decoration (for Human Folk only)

50g desiccated coconut

Equipment

Food processor
Stand mixer or large bowl and
electric hand mixer
2x large baking trays
Rolling pin
Piping bag
Large bowl



Method

Preheat the oven to 180°C (160°C fan) and line two large baking trays with greaseproof paper.

Blend the oats in a food processor until a fine flour is formed. Add the peanut butter and banana and blend until a dough begins to form. Turn out onto a surface and mould into a smooth ball. You should have a pliable, non-sticky dough.

Using a rolling pin, roll out the dough to approx 4mm thick. Use a dog bone and paw cutter to cut out as many shapes as you can and place onto the baking tray. Re-roll any scraps and repeat the process until you've used up all of the dough.

Bake in the oven for 15 minutes until golden around the edges. Allow to cool fully on the tray.

At this stage you can share the bones with your pup! Now time to make the snow covered husky paws... In a large bowl whisk your egg white using an electric hand mixer, until you have soft peaks. Add the icing sugar and lemon juice and continue to whisk for 6-8 minutes until you have stiff peaks. You want a pipeable consistency, so if you need to add a teaspoon of water.



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Husky Hero Pawprints



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Notes

It's important that the peanut butter doesn't contain xylitol and salt as they can be toxic for dogs. I used Meridian Peanut Butter.

If you don't have a food processor you could use oat flour instead and mix in a large bowl

Method

Fill a piping bag with the icing and pipe paw shapes onto the paw shaped cookies.

Place the desiccated coconut into a large bowl and spoon generously over each biscuit allowing it to stick to the icing. Give it a gentle tap to remove any excess.

Now time to enjoy your biscuits too!

