

Chef Emma's Mummified Liver Bone Treats



Ingredients:

1 cup raw liver pureed
2 eggs
¼ cup low fat milk
1 cup ground oats
½ cup brown rice flour
2 tbsp. parsley
Unsweetened coconut flakes

Directions:

Preheat oven to 350 degrees.

Place raw liver in a blender or food processor to puree. Add in the eggs and milk and blend until smooth. Pour the mixture into a mixing bowl. Add in oats, flour, and parsley. Mix well.

Place coconut flakes in bottom of silicone bone molds. Add liver batter to fill mold. Top with more coconut flakes.

Bake for 20 minutes, cool, and serve!

Treat can be kept refrigerated for about a week or frozen for several months.