

Simple But Tasty Tuna Training Treats

Ingredients:

2 cans of tuna

2 eggs

2 cups of flour

How to make them:

Start by preheating your oven to 350 degrees. Empty both cans of tuna, including the liquid into your mixing bowl, and add the eggs. Mix well. Slowly add in the 2 cups of flour, mixing until it forms a dough like consistency. Put parchment paper on a cookie sheet. Add the dough and get it to about a 1/4 inch thickness. I used a rolling pin, but you can use whatever works best for you. Bake for 20 - 25 minutes.

Immediately remove from the cookie sheet and slice into your desired size of pieces. Cool completely after. Keep in the refrigerator for up to a week or freeze in portions and defrost as needed.

Enjoy!

