

# Super Yummy Salmon Training Treats

## Ingredients:

1 large can, or 2 small cans of salmon

2 eggs

2 cups of flour

## How to make them:

Start by preheating your oven to 350 degrees. Empty the can(s) of salmon, including the liquid into your mixing bowl, and add the eggs. Mix well, breaking up the chunks of salmon. 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 roll it out to about a ¼ inch thickness. Bake for 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!

