

## Doggy Pretzels



## Ingredients

- I medium sweet potato (peeled and diced)
- 200g wholewheat flour
- I tabsp flaxseed I egg (lightly beaten)

## Method

## 1. Preheat oven to 180°c

2. Boil sweet potatos. When soft, remove from heat & drain

3. Blend sweet potatoes in a food processor until smooth

4. In a large bowl, whisk together the flour and flaxseed 5. In a separate bowl lightly beat the egg (keep 1 tosp for brushing)

6. Mix egg & sweet potato with dry ingredients until doughy 7. Shape dough into pretzels by taking a small piece of dough, rolling it into a 10-inch rope, shape into a "U", then twist the ends and fold them back over to create the pretzel shape 8. Place the pretzels on the baking sheet and brush with the rest of the beaten egg

9. Bake for 25 minutes, or until golden brown.

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