Beginner’s Luck Pyramid Cookies

½ cup grain-free Honest Kitchen Turkey Recipe (I had plenty of this one – will try some other options too)

1/3 cup tapioca flour

1 egg whole with shell

½ can pumpkin

1 apple cored with peel

½ can Ziwi Peak rabbit and lamb formula

3 tbsp coconut oil

4 tbsp or more (for pancake batter consistency) home made bone broth

Baked at 350 degrees for a half hour – leave in off oven for crispy – makes more than two pyramid sheets, but not enough for a third (I made larger cookies in muffin cups with the remainder)

My dogs loved these first time attempts – not quite as light in color as I wanted, but pretty good – might need to use quickly due to the meat or maybe store in the fridge, I don’t think ours will be around long.