



Pumpkin and Rice Flour Mini Buttons

Printable recipe guide

Ingredients and step-by-step preparation in one easy guide

INGREDIENTS

- 1 cup pumpkin puree (unsweetened)
- 1 cup rice flour
- 1 egg white (fully cooked)
- 1 tablespoon coconut oil (melted)

STEP-BY-STEP PREPARATION

- 1 Preheat the oven to 350°F (175°C).
- 2 In a mixing bowl, combine pumpkin puree, rice flour, cooked egg white, and melted coconut oil.
- 3 Mix until a dough forms.
- 4 Roll the dough into small balls and flatten them slightly to form buttons.
- 5 Place the buttons on a baking sheet lined with parchment paper.
- 6 Bake for 20 minutes or until firm and lightly golden.
- 7 Allow to cool completely before serving.

NUTRITIONAL AND SUPPLEMENT REVIEW

No laboratory-verified nutrient analysis is provided. Supplement topics: No supplement recommendation is provided.. Ask your veterinarian to select any products and exact amounts.

SAFETY CHECK

Check every ingredient and product label. Do not use onion, garlic, chives, leeks, xylitol, grapes, raisins, chocolate, macadamia nuts or added seasoning. Verify the final portion with your veterinarian before feeding. If accidental ingestion is suspected, contact a veterinarian or animal poison-control service.