



BOSSPAWS

PEANUT BUTTER GOAT MILK FREEZES



INGREDIENTS:

- ½ cup Bacon PROPUFFS (blend into flour)
- ⅓ cup Raw Goat Milk
- 2 tbsp Peanut Butter



PREPARATION

- Place ¾ cup of PROPUFFS into a blender and blend on high for 1 minute...OR...place in a bag and use a large spoon or rolling pin to crush into a flour-like substance.
- Spoon about 1 tsp of PROPUFF powder into the bottom of the BOSSPAWS Treat Tray
- Blend Raw Goat Milk and peanut butter together for 30 seconds
- Pour Raw Goat Milk mixture over PROPUFF flour in the BOSSPAWS Treat Tray
- Freeze for 2+ hours