Homemade Rabbit Cookies





Want to bake up some tasty treats for your favourite bunny?
Commercial treats can have lots of icky preservatives and artificial colouring. I guarantee your rabbits don't care what colour their treat is they just want something tasty!

Ingredients:

1/2 cup ground rabbit pellets

1/4 cup Timothy hay

1/4 cup mashed banana

1/4 cup canned pumpkin (you could also use puree carrots)

1/4 cup papaya

1 tsp organic honey

a few sprigs of fresh oregano & fresh parsley



Preheat oven to 325 degrees. Put the rabbit pellets & Timothy hay in your food processor. Pulse a few times. Add the banana, pumpkin, papaya, honey, oregano & parsley and blend until mostly smooth (the hay is probably still going to be sticking out, unless you chopped it down pretty small).



Lightly grease a baking pan. Scoop mix by the tablespoon onto the pan and slightly flatten. Bake for 30 minutes.

Leave the cookies on the pan and put the pan on a wire rack to cool. The cookies will be soft when cooled.

Store unused treats in the refrigerator and use within a month. Keep in mind these are treats and limit your rabbit to 1-2 cookies a day.