

Homemade Dental Treats: Pumpkin and Flaxseed Sticks Your Dog Will Love

Keeping your furry friend's teeth healthy doesn't have to be a chore! These



Pumpkin & Flaxseed Dental Sticks For Dogs

OVEN
325°F

TIME
30-35 min

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Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup pumpkin puree (unsweetened)
- 1/4 cup ground flaxseed
- 2 cups whole wheat flour (or gluten-free alternative)
- 1/4 cup water (as needed)
- 1 tsp cinnamon (optional, for flavor)

Instructions:

Preheat the Oven: Preheat your oven to 325°F (165°C) and line a baking sheet with parchment paper.

Mix the Ingredients: In a large bowl, combine the pumpkin puree, ground flaxseed, and cinnamon (if using). Gradually add the whole wheat flour, mixing until a dough forms. Add water as needed, one tablespoon at a time, to reach a firm yet pliable consistency.

Shape the Dental Sticks: Roll the dough out on a floured surface to about 1/4-inch thickness. Cut into stick shapes or use a bone-shaped cookie cutter for added fun.

Bake the Treats: Arrange the sticks on the prepared baking sheet and bake for 30-35 minutes, or until firm and golden brown.

Cool and Store: Let the treats cool completely before serving them to your dog. Store in an airtight container for up to two weeks.

Tips for Making the Best Dental Sticks:

Texture Matters: Bake the sticks longer for a

crunchier texture, which is better for reducing tartar buildup.

Customize the Flavor: Add a pinch of parsley or mint for fresher breath.

Monitor Treat Size: Adjust the size of the sticks based on your dog's breed and chewing habits.

Why You'll Love This Recipe:

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9. Why You'll Love This Recipe: These Pumpkin Flaxseed Dental Sticks are easy to make, cost-effective, and full of natural ingredients that support your dog's overall health. They're a thoughtful way to show your furry companion some extra love while promoting good oral hygiene.

10. Give this recipe a try and let me know how much your dog enjoys them! Don't forget to share this with fellow pet owners and visit I Wuv Cooking for more pet-friendly recipes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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