



Bakery Ingredient Panels

Daily Treats / Sports / Custom / Holiday

(Our Peanut Butter recipe is used in all hand cut treats except Double Dipped Bones and Grr-Nola Blueberry Bones.)

Rye Flour, Oat Flour, Rice Flour, Peanut Butter, Applesauce, Molasses, Canola Oil

Double Dipped Bones

Rye Flour, Rice Flour, Peanut Butter, Oat Flour, Ground Oats, Applesauce, Molasses, Canola Oil

Grr-Nola Blueberry Bones

Rye Flour, Rice Flour, Peanut Butter, Oat Flour, Ground Oats, Blueberries, Applesauce, Granulated Peanuts, Molasses, Canola Oil

Pastries

Cannolis – Plain and Nutty

Rye Flour, Oat Flour, Rice Flour, Peanut Butter, Applesauce, Molasses, Canola Oil

Carob Cannolis

Rye Flour, Rice Flour, Peanut Butter, Carob Flour, Oat Flour, Applesauce, Molasses, Canola Oil

Donuts

Spelt Flour, Carob Flour, Applesauce, Eggs, Molasses, Canola Oil

Birthday Cakes and Puppycakes

Oat Bran Muffin Mix*, Carrots, Applesauce, Molasses

* Contains wheat and soybean oil (this recipe is currently being changed to remove these ingredients).

Wafer Coatings – Decorated treats use melted Yogurt or Carob wafers (which contain sugar, vegetable oil, milk products, whey powder, food coloring, soy lecithin (an emulsifier), and salt. Carob powder is an additional ingredient used in Carob wafers). Nutty Cannoli and Squirrels are topped with granulated peanuts.