

# Tender Tuna Treats

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**A Simple 4 ingredient recipe that's tasty, delicious and grain free! The large amount of tapioca in these treats means that no matter how small you cut them, they retain their shape nicely - no more crumb filled pockets!**



## Ingredients

- 2 Tins flaked tuna in water
- 2 Eggs
- 1 ½ cups Tapioca Flour
- 1 Garlic Clove, sliced (optional)

## Instructions

1. Preheat oven to 350 degrees
2. In a blender or food processor, puree tuna (water included) and eggs until smooth
3. Add sliced garlic and puree until smooth again.
4. Pour puree into a bowl and mix in tapioca flour a ½ cup at a time, making sure to whisk out lumps.
5. Line a loaf pan with parchment or lightly coat it in cooking spray and pour batter into pan
6. Bake in preheated oven for 35 minutes
7. Remove from pan immediately to cool upside down on a rack.
8. Once cool, cut to preferred size and store in freezer, taking out what you need for training on a daily basis.

If you would like a more firm treat add another ½ cup of tapioca flour.