



RECIPE

rhino

♥ recipes worth sharing



No-Bake Trail Mix Bars for Dogs

Description:

These wholesome no-bake trail mix bars are packed with oats, peanut butter, fruit, coconut, and chia seeds for a nutritious homemade treat. They're easy to prepare, require no baking, and are perfect for sharing on adventures with your favorite four-legged friend.

INGREDIENTS

- 1 cup old-fashioned rolled oats
- ½ cup all-natural peanut butter
- 2 tablespoons chia seeds
- 4 tablespoons cold water
- ¼ cup unsweetened shredded coconut
- ¼ cup unsweetened dried cranberries
- ¼ cup unsweetened banana chips
- ¼ cup unsweetened freeze-dried blueberries

RHINO TIP



Use only unsweetened fruits and unsweetened coconut when making these bars. Simple ingredients help keep the treats dog-friendly and naturally wholesome.



PREP TIME
25 min



CHILL TIME
20 min



TOTAL TIME
45 min



YIELD
12 bars

STEP-BY-STEP INSTRUCTIONS

1



Prepare the chia mixture.

In a small bowl, combine the chia seeds and cold water. Let the mixture sit for 10 minutes until thickened.

2



Crush the banana chips.

Place the banana chips in a plastic bag and crush them into small pieces using a rolling pin. Set aside.

3



Mix the bar base.

In a large bowl, combine the rolled oats, peanut butter, shredded coconut, dried cranberries, freeze-dried blueberries, and soaked chia mixture. Stir until everything is evenly mixed.

4



Press into the pan.

Line a 6×10-inch baking pan with parchment paper. Transfer the mixture to the pan and press it into an even layer. Sprinkle the crushed banana chips over the top. Cover with plastic wrap and press down firmly to help the topping adhere.

5



Chill and cut.

Refrigerate for 20 minutes, then remove from the refrigerator and cut into 12 bars.

6



Store and serve.

Store the bars in an airtight container and use within 1 week. Serve as an occasional treat for your dog.

TIPS & VARIATIONS



1. For smaller dogs, cut each bar into bite-sized squares instead of full bars.



2. Press the mixture firmly into the pan so the bars hold together when sliced.



3. Use freeze-dried strawberries, raspberries, or apples in place of the blueberries for variety.



4. Store bars in the refrigerator for up to 1 week in an airtight container.



5. Wrap individual bars in plastic wrap or parchment so they're easy to pack for walks, hikes, or travel.



Family favorites, one recipe at a time.

