



Fish Treat sensation

Ingredients:

1x 200g tin of tuna or salmon in oil
1 egg (beaten)
100g flour

Method:

Preheat the oven to 180oC (gas 4). Lightly grease a baking sheet.

Empty the fish and its oil into a bowl and flake with a fork. Add the beaten egg and stir well to combine.

Add the flour and mix together so that you have a lumpy dough. You can either roll out the dough and cut up into small squares, or roll into little balls.

Place the shapes onto the baking sheet and bake in the oven for 20 minutes until golden brown and cooked through.

Once they are cooled, you can store them in a container in the fridge for up to 2 weeks.

