## Liver Cake

## You'll need:

- 450g Liver, any will do but chicken is the easiest to blend
- ♣ 450g Self Raising flour
- 2 eggs
- Water or milk, about the same volume as eggs

## Method:

- Preheat the oven to 350°F, 180°C, Gas 4.
- Blend the liver to a smooth paste
- Add the eggs and water or milk, blend to mix
- Add this to the flour and mix well. The mixture will form a thick sticky goo.
- Empty into a greased baking tray
- ♣ Bake for 35 45 mins
- Social Cool on a wire rack
- Divide into finger sized, or smaller bite size chunks and freeze

## Storing:

This recipe makes treats that will last in a sealed air tight container in the refrigerator for 1 week and in the freezer for up to 6 months.

A finger size chunk should last one dog a 1hour training session.

Allow at least 1 hour for this to defrost.

The liver can be substituted for fish if required



