

Festive Hay & Veggie Snowballs

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INGREDIENTS

- 100 g rabbit-safe hay (e.g., timothy hay, finely chopped)
- 25 g fresh parsley (finely chopped)
- 25 g carrot (grated, preferably organic)
- 1 tablespoon rolled oats (plain, unsweetened, finely ground)
- 1-2 tablespoons water (adjust for consistency)
- Optional: 1 teaspoon dried dandelion leaves (rabbit-safe, available at pet shops)
- Optional: A pinch of dried cranberry (finely chopped, ensure unsweetened and rabbit-safe)

EQUIPMENT

- Mixing bowl
- Baking tray
- Baking parchment
- Small cookie cutter or spoon

INSTRUCTIONS

1. Prepare Ingredients: Finely chop the timothy hay and parsley. Grate the carrot. Grind the rolled oats into a fine powder using a blender or food processor. If using dried cranberry, chop it finely to ensure it's safe for rabbits.
2. Mix the Dough: In a mixing bowl, combine the chopped hay, parsley, grated carrot, ground oats, and dried dandelion leaves or cranberry (if using). Gradually add water, 1 tablespoon at a time, until the mixture forms a dough-like consistency that holds together when pressed.
3. Shape the Snowballs: Roll the dough into small balls (about the size of a marble) to resemble festive snowballs. Alternatively, press the mixture into a thin layer (about 0.5 cm thick) on a baking tray lined with parchment and use a small star-shaped cookie cutter for a Christmas twist.
4. Bake: Preheat your oven to 120°C (fan 100°C). Bake the treats for 20-25 minutes, or until firm and slightly crisp. Flip halfway through to ensure even drying. The aim is to dehydrate rather than cook, preserving nutrients.
5. Cool and Store: Allow the treats to cool completely. Store in an airtight container in a cool, dry place for up to 2 weeks.

FEEDING GUIDELINES

- Offer 1-2 small treats per day to avoid overfeeding.
- Ensure your rabbit has unlimited access to fresh hay and water.
- Consult your vet before introducing new treats, especially for rabbits with dietary restrictions.