

Dog & Cat Treat Recipes

Remember

- ♥ Some dogs, and all cats, have small mouths. Think about making smaller treats! A bottle cap makes a great small cookie cutter!
- ♥ Big round balls (ping-pong ball size) are hard to break into smaller bites. Roll them into smaller balls (large-marble sized), and/or flattening them a bit before baking.
- ♥ Just like people, some dogs may be allergic to wheat or corn. Shelter dogs may also have upset tummies. Try using oat, rice, coconut, or other non-wheat flour to make treats.
- ♥ Consider swapping meat-based baby or toddler food for pumpkin. Dogs love it!
- ♥ Many of these recipes are low in fat and can stick to your baking pan. Use baking parchment or a silicone sheet for easy treat removal.
- ♥ Microwaving the peanut butter, especially if it has been in the fridge, makes it easier to work into the cookie dough. Also, be sure the peanut butter does not contain Xylitol (it is toxic to dogs).
- ♥ Please package treats in an airtight container or zip-bag. Please mark on the container what the treats are, and when they were made.

Basic Dog Biscuits

5 cups flour
1 cup milk
2 eggs
10 tablespoons vegetable oil or bacon fat
1 teaspoon salt
1/2 cup cold water
1 tablespoon vegetable oil to grease pan (or parchment)

Instructions:

1. Preheat your oven to 350 degrees and grease cookie sheets.
2. Mix all ingredients well.
3. Pinch off pieces of the dough and roll them into half-inch balls.
4. Bake biscuits at 350 degrees for 20 to 25 minutes.
5. Let them cool, then store in an airtight container or zip-bag.

(Consider swapping low-salt beef or chicken broth for the milk or water, adding cheese, real bacon bits)

Cheesy Dog Cookies

2 cups flour

1 1/4 cups shredded cheddar cheese

1/2 cup vegetable oil

4-5 tablespoons water

Instructions:

1. Combine everything except water.
2. Cut together until consistency of cornmeal.
3. Add water until mixture forms a ball.
4. Roll into small balls and flatten on baking sheet.
5. Bake on ungreased cookie sheets about 10 min. at 400 degrees.
6. Cool and store in refrigerator.

Peanut Butter Dog Biscuits

2 1/2 cups flour
1/2 cup powdered milk
1 teaspoon salt
1 whole egg
8 ounces peanut butter (unsweetened)
1/2 cup cold water

Instructions:

1. Mix above ingredients together, adding water after other ingredients are mixed.
2. Knead for 3 to 5 minutes. Dough should form a ball.
3. Roll to 1/2 inch thick and cut into doggie bone shapes, or roll into a small ball and flatten on baking sheet.
4. Bake on a lightly greased cookie sheet for 30 minutes at 350 degrees.

Beefy Doggie Cookies

2 6-ounce jars beef-and-vegetable baby food

1 cup wheat germ or oat bran

2 cups dry milk

1. Preheat your oven to 350 degrees.
2. Mix all ingredients in a large bowl with a fork. Drop by small spoonfuls onto a greased pan and flatten slightly. You can also roll the dough out and cut into fun shapes such as bones, paws, etc.
3. Bake for 12-15 minutes until slightly brown at the edges. Let cool.
4. Store in fridge or freezer.

Apple Cinnamon Drops

1 large apple or 1 cup unsweetened applesauce

1/2 cup of water (less if using applesauce)

1/2 teaspoon cinnamon

1 cup oatmeal

1 3/4 cups flour

Preheat oven to 350 ° F (180 ° C).

Core, slice and mince the apple (use a food processor if you have one). In a large bowl, combine the minced apple bits, water, cinnamon, and oatmeal. Gradually blend in the wheat flour, adding enough to form stiff dough.

In a small bowl, add 1/8 cup wheat flour. Spoon the dough by rounded teaspoon onto ungreased baking sheets, spacing about 2 inches (5cm) apart. Using the bottom of a glass dipped in the wheat flour (to prevent sticking), flatten each spoonful of dough into a circle. Adjust the size of the drops based on how big a treat you want. .

Bake for 30 minutes. Remove from oven and flip each cookie to brown evenly on both sides. Reduce oven temperature to 325 ° F (180 °C). Return to oven and bake for an additional 30 minutes. Let cool overnight.

Makes about 3 dozen crunchy cookies, depending on how big you make them.

Cat Treats

TUNA TREATS

Ingredients:

- 1 can tuna in oil, drained
- 1 egg
- 1 1/4 cups of flour, plus extra for dusting
- 1/2 cup water
- dash of parsley
- bottle cap for cutting out treats

Directions:

1. Preheat oven to 350.
2. In a food processor mix tuna, egg, flour, water and parsley until a dough forms. If the dough looks too sticky, add a bit more flour.
3. Dust a surface with flour and roll out dough to 1/2 inch thick.
4. Use a bottle cap to cut out treats from the dough.
5. Bake for 20 minutes on a cookie sheet lined with parchment paper.
6. Let cool and serve to your cat.

Basic Cat Treats

3/4 cup flour
3/4 cup shredded cheddar cheese
5 tablespoons grated Parmesan cheese
1/4 cup plain yogurt
1/4 cup cornmeal

1. Preheat the oven to 325 degrees F.
2. Combine the cheddar and parmesan cheeses with the yogurt in a bowl.
3. Add the flour and cornmeal and mix well until a dough forms.
4. Knead the dough into a ball and roll out with a rolling pin to 1/4-inch thickness.
5. Cut the dough into one-inch sized pieces and place on greased cookie sheet.
6. Bake for 20 minutes at 325 degrees F or until the treats are just firm. Let cool on the baking sheet for a couple of minutes then remove the treats to a wire rack to cool completely before feeding to your cat.

Chewy Cat Treats for Cats

(makes about 50 small treats)

1 large egg

1 4-oz jar chicken and brown rice baby food (or something meaty which may include canned wet cat food)

1/4 cup parsley, coarsely chopped

2 teaspoons olive oil

2 tablespoons water

1 cup rice flour

1/2 cup cooked white or brown rice

1. Place a rack in the middle of the oven and preheat oven to 325 degrees F. Line a baking sheet with parchment paper and set aside.

2. In a medium bowl, whisk together egg, baby food (or wet cat food), parsley, olive oil, and water. Add rice flour and cooked rice. Stir to incorporate. The mixture will be thick but spreadable.

3. Spread mixture onto prepared baking sheet creating a rectangle that is about 1/3 of an inch thick. Bake for 12 to 15 minutes.

4. Remove from the oven. Let rest until cool enough to handle, then slice soft dough into bite-sized pieces. Return pieces to the oven to bake for another 8 minutes. Remove from the oven. Allow to cool completely. Store in an airtight container in the fridge.