

Apple Carrot & Oat Dog Biscuits

Ingredients:

- 2 ½ cups whole wheat flour
- ½ cup oats
- 1 tablespoon brown sugar
- 1 apple, cored (leave peel on, remove seeds)
- ½ cup carrots
- 1 egg, beaten
- ½ cup vegetable oil
- ¼ - ½ cup water – if necessary

Directions:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Core (be sure to remove all the seeds) and grate the apple using the food processor shredding blade; grate the carrots.
3. In a large bowl, mix the flour, oats and brown sugar. In a separate bowl, beat the egg and mix in the oil, water, and grated apples and carrots.
4. Add the wet ingredients to the bowl of dry ingredients and mix completely.
5. Roll the dough to ¼" thickness. Cut out desired shapes and place on baking sheet.
6. Bake until edges are golden brown, and biscuits are firm– about 30-35 minutes depending on treat size and thickness.
7. Let cool completely.

*****The ingredients in this recipe are generally recognized as safe for dogs. Consult with your veterinarian about what ingredients are safe for YOUR dog*****

Apple, Oat & Pumpkin Dog Treats

Ingredients:

- 4 – 4 ½ cups uncooked oatmeal
- 1 medium apple
- 1 egg
- 1 cup canned pumpkin

Directions:

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Using a food processor, grind the oats with the chopping blade until they are a coarse powder. Add to large mixing bowl.
3. Core the apple (be sure to remove all seeds) and grate using the food processor shredder blade. Add to the bowl of oats.
4. Add egg and pumpkin and mix well to combine. Dough will be thick and sticky.
5. Dust work surface with whole oats and roll out the dough ½-inch thick. Cut into large bone shapes and transfer to baking pan.
6. Bake for 12-15 minutes until golden and crispy.
7. Let cool completely. Store up to one week

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Cheddar Bacon Oat Dog Treats

Ingredients:

- 4 strips cooked bacon
- ½ cup shredded cheddar cheese
- 1 ½ cup oats
- 2 eggs
- Additional ground oats for rolling dough

Directions:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Using a food processor, grind the oats with the chopping blade until they are a coarse powder. Add to mixing bowl of mixer.
3. Add cheese and bacon to oats. Mix using paddle until bacon and cheese have crumbled.
4. Add eggs to the dry mixture and mix well
5. Dust work surface with additional oats and roll out the dough ¼-inch thick. Cut into bone shapes and transfer to baking pan.
6. Bake for 15-20 minutes until golden and crispy.
7. Let cool completely. Store up to one week

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Molded Paw Print Dog Cookies

Ingredients:

- 1 ¼ cups whole wheat flour
- 1 cup finely ground old fashioned oats
- 3 tablespoons creamy peanut butter*
- ½ cup unsweetened applesauce
- 1 large egg
- ¼ cup hot water (approximately)

Instructions:

1. Preheat the oven to 375° F.
2. Grind oats in food processor using chopping blade. Measure 1 cup.
3. In a large mixing bowl whisk together the whole wheat flour and ground oats. Add the peanut butter, apple sauce, and egg, and stir to combine.
4. Add the hot water, 1 tablespoon at a time, until a pliable (not sticky), stiff dough is achieved. If the dough becomes sticky, mix in a small amount of additional flour.
5. Scoop one slightly rounded teaspoon of dough, roll into a ball, then press into a paw print cavity to fill. Repeat until all the mold cavities are filled.
6. Place the silicone mold on a baking sheet and bake in the preheated oven for 12-15 minutes, then lower the oven temperature to 250° F and bake for an additional 20 minutes or until very firm and golden brown. The dryer and firmer the cookie, the longer its shelf life will be.
7. Remove from the oven. Remove the mold from the baking sheet and allow to cool on a wire rack before unmolding.
8. Store homemade treats in an airtight container at room temperature. If baked until crunchy, treats will stay fresh for at least one week. If baked a little softer, store in the refrigerator to prevent molding.

*Use only natural peanut butter with the ingredients: peanuts. Do not use if it lists xylitol or birch sugar on the label, as these are not safe for dogs.

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Consult with your veterinarian about what ingredients are safe for YOUR dog**

Banana Peanut Butter Dog Treats

Ingredients:

- 1 ½ cups uncooked oatmeal
- 1 large banana
- ½ cup peanut butter*

Directions:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Using a food processor, grind the oats until they are a very fine powder.
3. In a mixer bowl, beat together the banana and peanut butter until smooth. Reserve a tablespoon of the oats and add the rest into the banana mixture. Mix well.
4. Dust work surface with the remaining oats and roll dough ¼-inch thick. Cut into desired shapes. Place on baking sheet.
5. Bake for 10-15 minute until edges start to brown.
6. Let cool completely. Store up to one week

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Pumpkin Apple Mint Parsley Dog Cookies

Ingredients:

- 1 cup pumpkin puree
- 2 large eggs
- 3 cups whole wheat flour
- 1 apple, seeded and cored, grated
- ½ cup mint leaves, chopped
- ¼ cup fresh parsley, chopped

Directions:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Core and grate the apple; chop the parsley and mint.
3. In mixer bowl fitted with the paddle attachment, beat pumpkin puree and eggs on medium-high speed until well blended, about 2 minutes.
4. Gradually add 2 ½ cups of flour at low speed, mixing until just incorporated. Add an additional ¼ flour at a time just until dough is no longer sticky.
5. Add apple, mint, and parsley. Mix well.
6. Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Roll the dough to ¼" thickness. Cut out desired shapes and place on baking sheet.
7. Bake until edges are golden brown – about 20-25 minutes depending on treat size and thickness.
8. Let cool completely.

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Molded Pumpkin Peanut Butter Dog Treats

Ingredients:

- 2 ½ cups whole wheat flour
- 2 eggs, beaten
- 2/3 cup pumpkin purée
- 3 tablespoons peanut butter*

Directions:

1. Preheat oven to 350°F.
2. Mix eggs, pumpkin and peanut butter until well blended.
3. Add in flour. Knead dough until relatively smooth. If too soft, add mashed banana or applesauce and knead into dough.
4. Put batter in dog treat shaped silicon molds.
5. Bake 25-45 minutes until done and dry to the touch.
6. Let dry 4 hours before storing. Use within one week.

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