

## Peanut Butter and Honey Dog Biscuits

3/4 cup [flour](#)  
1 [egg](#)  
1 tablespoon [honey](#)  
1 teaspoon [peanut butter](#)  
1/4 cup [vegetable shortening](#)  
1 teaspoon [baking soda](#)  
1/4 teaspoon [salt](#)  
1/4 cup [rolled oats](#)  
1/2 teaspoon [vanilla](#)

Heat honey and peanut butter until runny (about 20 seconds in the microwave. Mix ingredients together and drop by 1/2 teaspoonful onto cookie sheet and bake at 350 degrees Fahrenheit for 8 to 10 minutes. My dog is a Pug, and a half a biscuit is plenty for her. So if you have a bigger or smaller dog, adjust the biscuit size (and the cooking time).

Source: Bruce Greenblatt, Novell Inc.

## Cheesy Dog Biscuit Treats

Homemade dog treats are fun to make and healthier than many of the store-bought versions.

### INGREDIENTS

1 cup rolled oats (such as Quaker)  
1/3 cup margarine  
1 cup Boiling water  
3/4 cup cornmeal  
1 tablespoons sugar  
2 teaspoons chicken or beef flavored instant bouillon  
1/2 cup milk  
1 cup shredded cheddar cheese  
1 egg, beaten  
2 - 3 cups whole wheat flour.

### INSTRUCTIONS

Preheat your oven to 325 degrees.  
Grease cookie sheets.

In large bowl, combine rolled oats, margarine and boiling water; let stand 10 minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg; mix well. Lightly spoon flour into measuring cup; level off. Add flour 1 cup at a time, mixing well after each addition to form a stiff dough.

On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2 inch thickness, cut with bone shaped cookie cutter. Place 1 inch apart on greased cookie sheets. Bake at 325 degrees for 35 to 45 minutes on until golden brown. Cool completely. Store loosely covered. Makes 3 1/2 dozen large dog biscuits or 8 dozen small dog biscuits.

## \*PEANUT BUTTER & BANANA BISCUITS\*

1 Egg

1/3 C. Peanut Butter

1/2 C. Mashed Banana

1 Tbsp. Honey

1/2 C. Wheat Germ

1 C. Whole wheat flour plus more for rolling out

1 Egg white for brushing tops of cookies before baking

Directions:

In medium bowl hand mix Egg, Peanut butter,  
Honey and Banana together  
till well incorporated.

Add dry ingredients, mix well,  
and turn onto well floured counter  
and roll to desired thickness  
and cut desired shape.

Brush tops with the egg white if desired.

It will give a glossy look to the tops which is nice if they are a  
gift.

Pre-heat oven to 300 degrees  
and bake for 20 minutes  
then check for doneness.

Bake for another 5-10 minutes if needed.

If cookies are extra small,  
check after 15 minutes.

This recipe can easily be doubled.

Favorite recipe

2 c. whole wheat flour



2/3 c. yellow cornmeal

1/2 c. sunflower seeds, shelled

dash of salt

pinch of sugar



2 tbsp. corn oil

1/2 c. chicken broth

2 eggs, mixed with 1/4 c. milk

1 egg, beaten

2 tsp. fresh crushed mint



Preheat oven to 350 degrees.

In a large bowl, blend together:

flour, cornmeal, sugar, salt and seeds.

Add oil, chicken broth and egg/milk mixture.

Let sit 30 minutes.

Place mixture on floured surface.

Spread out dough 1/4 inch thick.

Cut into small circles, shape like smiley faces,

and brush with beaten egg ~

or use your doggie bone shaped cookie cutter.

Bake 30 minutes, until golden brown.

### **\*COOL SUMMER COOKIES\***

**Directions 2 cups of all purpose flour**

**1 cup of oatmeal**

**3/4 cup of powdered milk - lowfat**

**2 eggs beaten**

**1 small jar chicken baby food**

**1 small jar turkey/rice baby food**

**[You can substitute whatever flavors your dog really enjoys]**

**Mix well. It will be really sticky.**

**Use non stick cookie pan - I spray with PAM**

**Drop FULL tablespoons onto cookie pan.**

**Flatten with fork dipped in flour.**

**Bake @ 350 for 17 minutes**

**until cookies are brown on the edges**

**and a bit hard to the touch.**

**When cool, put in a ziplock bag and store in the refrigerator**

**When it is really hot, our dogs like them frozen.**

#### **Cheesy Dog Biscuit Treats**

- 1 cup rolled oats (such as Quaker)
- 1/3 cup margarine
- 1 cup Boiling water
- 3/4 cup cornmeal
- 1 tablespoons sugar
- 2 teaspoons chicken or beef flavored instant bouillon
- 1/2 cup milk
- 1 cup shredded cheddar cheese
- 1 egg, beaten

#### **Bacon Flavored Dog Biscuit Treats**

- 5 cups Whole wheat flour
- 1 cup Milk
- 2 Eggs
- 10 tablespoon Vegetable oil or bacon fat
- 1 pinch Onion or garlic powder
- 1 teaspoon Salt
- 1/2 cup Cold water
- 1 tablespoon Vegetable oil to grease pan

- 2 - 3 cups whole wheat flour.

Preheat your oven to 325 degrees.  
Grease cookie sheets.

In large bowl, combine rolled oats, margarine and boiling water; let stand 10 minutes. Stir in cornmeal, sugar, bouillon, milk, cheese and egg; mix well. Lightly spoon flour into measuring cup; level off. Add flour 1 cup at a time, mixing well after each addition to form a stiff dough.

On floured surface, knead in remaining flour until dough is smooth and no longer sticky, 3 to 4 minutes. Roll or pat out dough to 1/2 inch thickness, cut with bone shaped cookie cutter. Place 1 inch apart on greased cookie sheets. Bake at 325 degrees for 35 to 45 minutes on until golden brown. Cool completely. Store loosely covered. Makes 3 1/2 dozen large dog biscuits or 8 dozen small dog biscuits

Preheat your oven to 350 degrees.  
Grease cookie sheets.

Mix all ingredients well. Pinch off pieces of the dough and roll them into two-inch balls. Bake biscuits at 350 degrees for 35 to 40 minutes. Let them cool, then store in an airtight container. Originally from the Humane Society of Santa Clare Co., Santa Clara, CA.

### Garlic Bites for Dogs

- 1 cup flour
- 4-6 cloves garlic
- 1/4 cup hot water
- 1/8 cup chopped nuts or seeds
- 1 tbs. vegetable oil
- 1 egg, beaten
- dry milk powder

Mix all ingredients in bowl (or food processor) and add enough milk powder to make firm dough. Roll out dough to thin sheet, put flour on sheet and cut dough with cookie cutter of your choice. Place on oiled cookie sheet. Bake at 300F. for about 45 minutes, for hard lightly toasted biscuits. Let sit in turned

### Peanut Butter Biscuits

- 1 cup flour
- 1/2 cup milk
- 2 Tbs peanut butter
- 1/4 cup grated parmesan cheese
- 1 tsp baking powder
- 1 egg white
- 1 Tbs chicken broth

Mix flour and milk until lumpy. Add peanut butter and broth. Mix parmesan cheese with first 4 ingredients. Add egg white. Mix well or until it has the consistency of pancake batter. Add baking powder. Pour onto greased cookie sheet, making 2" drops. Bake at 400F for 15-20 minutes until golden brown.

<p>off oven to finish drying if you like.</p>	<p>Cool.</p>
<p><b>Apple Crunch Pupcakes</b></p> <ul style="list-style-type: none"> <li>• 2 3/4 cups water</li> <li>• 1/4 cup applesauce, unsweetened</li> <li>• 1/4 teaspoon vanilla</li> <li>• 4 cups whole wheat flour</li> <li>• 1 cup dried apple chips ( you can also use fresh fruit)</li> <li>• 1 tablespoon baking powder</li> <li>• 1 egg, beaten slightly</li> <li>• 4 tablespoons honey</li> </ul> <p>Preheat oven to 350 degrees. Spray muffin tin with cooling spray.</p> <p>Mix all wet ingredients thoroughly. Combine dry ingredients in separate bowl. Add wet to dry slowly , scraping well to make sure no dry mixture is left. Pour into muffin tins. Bake for 1 1/4 hours or until a toothpick inserted into center comes out dry. Store in a sealed container. Makes around 12-14 pupcakes.</p>	<p><b>Milk Bone Dog Biscuits</b></p> <ul style="list-style-type: none"> <li>• 3/4 cup hot water</li> <li>• 1/3 cup margarine</li> <li>• 1/2 cup powdered milk</li> <li>• 1 teaspoon salt</li> <li>• 1 egg, beaten</li> <li>• 3 cups whole wheat flour</li> <li>• Variation: increase margarine to 1/2 cup and add 2 teaspoons sugar</li> <li>•</li> </ul> <p>In large bowl pour hot water over the margarine. Stir in powdered milk, salt, and egg. Add flour, 1/2 cup at a time. Knead for a few minutes to form stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes.</p> <p>Bake at 325 degrees for 50 minutes. Cool. They will dry out quite hard. Makes about 1 1/4 pounds of biscuits. Costs around 30 cents per pound</p>
<p><b>Cheese-Oatmeal Delights</b></p> <ul style="list-style-type: none"> <li>• 4 1/2 cups all-purpose flour</li> <li>• 1 cup oatmeal</li> <li>• 1/2 cup cheese, melted</li> <li>• 1/3 cup vegetable oil</li> <li>• 6 bouillon cubes dissolved in 1 1/2 cups water, or 1 can broth (low-sodium is good)</li> </ul> <p>Preheat the oven to 300.</p> <p>Mix dry ingredients, then add oil, broth and melted cheese. Mix until dough hold together in a ball and roll out 1/2 inch thick.</p>	<p><b>Meat Ball Mania</b></p> <ul style="list-style-type: none"> <li>• 1/2 pound ground beef</li> <li>• 2 tablespoons grated cheese</li> <li>• 1 carrot -- finely grated</li> <li>• 1/2 teaspoon garlic powder</li> <li>• 1/2 cup bread crumbs -- w/w is best</li> <li>• 1 egg -- beaten</li> <li>• 1/2 tablespoon tomato paste</li> </ul> <p>Preheat oven to 350 degrees. Combine all ingredients together; mix thoroughly. Roll into meatballs - whatever size is</p>

Cut out with cookie cutter.

Bake for 25 to 30 minutes.

Cool completely on a rack (or leave them in the oven overnight - no heat - to make them crunchy). Makes about 3 dozen medium or 4 dozen small cookies, guaranteed to disappear quickly!

appropriate for your dog.

Place on a cookie sheet sprayed with non-fat cooking spray. Bake for 15-20 minutes, or until they are brown and firm.

Cool and store in the fridge or freezer.