

## A few recipes your dog is sure to love. 😊

### Apple Cinnamon Bites

|                      |                                    |
|----------------------|------------------------------------|
| 1 c. *oatmeal flour  | 1 c. oatmeal                       |
| 1 tsp. baking powder | 1 tsp. ground cinnamon             |
| ½ c. olive oil       | 1/3 c. honey                       |
| 2 eggs               | 1 c. peeled, cored and diced apple |

Preheat oven to 350°. Lightly coat cookie sheet with nonstick spray. In a large bowl, stir together all ingredients until well blended and mixture forms a smooth dough. Drop the dough by rounded tsp., 1 -½” apart, on the cookie sheets. Bake for 12 to 15 minutes, or until golden brown. Remove from cookie sheet and cool completely. Store in airtight container in refrigerator.

**\*Note:** You can make your own oatmeal flour quickly, easily and much more cost effective. Buy store brand quick oatmeal and put through your food processor or blender until flour consistency.

### Bacon Bites

|   |                      |
|---|----------------------|
| 4 slices bacon, cooked<br>and crumbled                      | 3 c. flour           |
| ¼ c. bacon drippings<br>(add oil if needed<br>to make ¼ c.) | ½ c. milk            |
|   | 1 tsp. garlic powder |
|   | ½ c. cold water      |
|   | 1 egg                |

Preheat oven to 325°. Lightly coat cookie sheet with nonstick spray. Thoroughly mix ingredients together. Roll out on a floured surface to ¼” - ½” thickness. Cut into small squares and place on prepared cookie sheet. Bake for 40 - 45 minutes in preheated oven. Remove from cookie sheet and cool completely. Store in airtight container in refrigerator.

### Bobbin's Bites

|                        |            |
|------------------------|------------|
| 1 lb. liver (any kind) | 1 Egg      |
| ½ c. water             | 2 c. flour |
| 1 tsp. garlic powder   |            |

Process the liver in a food processor until it is thoroughly UGLY. Add the egg and water and process again. Add the flour and garlic powder until thoroughly combined. Spread on a foil lined greased 10”x15” cookie sheet with at least 1 inch sides. Bake at 350° for about 30 to 45 minutes. Cook and cut into small pieces.

## Cha Cha's Blueberry Scones

|                  |                          |
|------------------|--------------------------|
| 2 ½ c. flour     | ¼ tsp. salt              |
| 1 c. blueberries | ½ c. ice water           |
| ½ c. milk        | 2 Tbsp. butter, softened |

Preheat oven to 400°. Sift flour and salt into a bowl, cut in butter. Add blueberries. Use a knife to stir in milk and enough water to mix to sticky dough. Turn dough onto lightly floured surface; knead quickly and lightly until dough is smooth. Press dough out evenly to about ½" thick and cut into 3" squares. Place on lightly greased cookie sheet and bake for 20 minutes. Remove from cookie sheet and let cool completely. Store in zippered storage bag in refrigerator or freeze.

## Mazy's Banana Biscotti

|                       |                    |
|-----------------------|--------------------|
| 5 c. oatmeal flour    | ½ tsp. baking soda |
| 1 egg                 | ¼ c. olive oil     |
| 1 ½ c. banana, pureed | 2 tsp. vanilla     |
| cold water            |                    |

Preheat oven to 325°. Place dry ingredients in large bowl. Make a well in the center. Blend egg, oil and banana together. Pour into the dry ingredients in well. Start combining together. Add water, one teaspoon at a time as needed to thoroughly mix in the dry ingredients. Knead by hand on table until mixed thoroughly. Form into logs approximately 2" to 2-1/2" high. Flatten so that the log is 6" to 7" wide by 1" high. Place on non-stick baking sheets or lightly greased ones. Bake 30 to 40 minutes. Remove and cool for 10 minutes. Slice into 1/2" - 3/4" slices. Place back on baking sheets and bake for about 20 minutes or until golden brown. Cool completely and store in an airtight container.

## Boogie's Pupcakes

|   |                    |
|---|--------------------|
| 2 Tbsp. Olive Oil                             | ¾ c. Water         |
| ¼ c. Applesauce, unsweetened                  | ¼ tsp. Vanilla     |
| 1 Lg. Egg, beaten slightly                    | 4 Tbsp. Honey      |
| 1 Tbsp. Baking Powder                         | 4 c. Oatmeal Flour |
| 1 Lg. Apple, peeled, cored and finely chopped |                    |

Preheat oven to 350. Lightly coat muffin tins with Olive Oil. Combine water, applesauce, vanilla, egg, honey, apple and baking powder in a large bowl and mix thoroughly. Add oat flour, a little at a time, stirring well after each addition and scraping sides of bowl to make sure no dry mixture is left. Pour batter into muffin tins, filling 2/3's full. Bake for approximately 1 hour or until a toothpick inserted into the center comes out dry. Remove pupcakes from tins and let cool completely on wire baking rack. Store in a tightly sealed container. Makes appx. 16 pupcakes.

## Pupsicles

38 oz. low-fat vanilla yogurt                      3 - 4 Tbsp. honey  
4 lg. bananas peeled and mashed

Blend all ingredients until smooth. Pour into ice cube trays and freeze.

Add-ins:

Add 4 Tbsp. peanut butter to the above recipe

Add 1 c. chopped, drained strawberries

Substitute for bananas:

\*1 c. frozen peaches and 1 c. blueberries

\*Peeled, chopped apples with a dash of cinnamon.

\*Peeled shredded carrots with peanut butter.

Use your imagination – go crazy!

## “Who Says I Can’t Have Chocolate?” Cookies

6 ½ c. Oatmeal flour                                      **1 c. carob powder\***  
¼ c. honey    ½ c. olive oil  
2 ½ c. water

Preheat oven to 350°. Lightly coat cookie sheets with nonstick spray. Mix all ingredients in a large bowl. Roll out on a floured surface to ¼” thickness. Cut into shapes, place on prepared cookie sheets and bake for 45 minutes. Remove from cookie sheets and cool completely. Store in a tightly sealed container.

**\* NEVER, EVER use real chocolate or cocoa powder. Carob gives the chocolate color and taste but will not hurt your dog.**

## Salmon Cookies

2 c. dry Oatmeal (Old-fashioned or Quick Cooking)  
14.75 oz. can of Salmon (drained)  
1 Lg. Egg

Pre-heat oven to 350° F.

Dump all ingredients in a glass or metal bowl (plastic will absorb the fish odor) and mix well. Drop by rounded teaspoons full on cookie sheet, flatten with the spoon and bake for 1 hour. Let cool on cookie sheet for 5 minutes and remove to cooling rack or waxed paper to finish cooling. When completely cooled, place into storage bags or tightly sealed container and keep refrigerated. Makes appx. 4 dozen cookies.

WARNING – your sweet pup will turn into a giant piranha after the first taste of this treat!!! ☺