

## Dog Treats

**Homemade Dog Biscuits-** Makes about 3 dozen Copyright 2010 Martha Stewart Living Omnimedia, Inc. All rights reserved

1 cup all-purpose flour  
1/4 cup wheat germ  
1/4 cup brewer's yeast  
1 teaspoon salt

1 1/2 tablespoons canola oil  
1/2 cup low-sodium canned chicken stock, plus  
more for brushing

Preheat oven to 400 degrees. In a medium bowl, whisk together flour, wheat germ, yeast and salt; set aside.

Place oil in a large bowl. Add stock and flour mixture in three alternating batches, beginning and ending with stock. Mix well.

On a lightly floured work surface, roll out dough to about 3/8-inch thick. Shape biscuits using a dog-bone-shaped cookie cutter or whatever shape you want. (Make biscuits that are appropriate for your dog's size. If you're making them for the shelter- the smaller, the better!)

Transfer to parchment-lined baking sheets.

Bake biscuits 10 minutes. Brush with stock; rotate baking sheets, and bake 10 minutes more. Turn off oven, leaving door closed. Let dog biscuits stand in oven to dry completely, about 1 1/2 hours. Store in an airtight container at room temperature.

### **Clapton and Opal's Doggie Brownies-** Kathy Sdao

Crunchy exterior — moist and chewy interior — perfection.

1 lb beef liver  
1 1/2 c flour (plus more during mixing)  
1 cup cornmeal  
1 egg

1/2 cup grated raw carrots or minced apples  
1 tsp fresh minced garlic  
1 tsp anise seed or cumin  
1/2 tsp salt (optional)

Preheat oven to 350 degrees.

Dry liver with paper towel. Cut into chunks and puree it either in a blender or food processor. Set aside.

Mix dry ingredients in a large bowl, then add pureed liver and rest of ingredients. If the dough is too sticky, knead extra flour into it as needed so it doesn't stick to your hands. Get it to the point where it isn't wet mush, although it still will be a bit sticky.

Place contents of the bowl onto a nonstick cookie sheet and bake for approximately 1 hour in a 350 degree oven. You'll know the brownies are done because they will sound hollow when you tap them!

Cut into squares appropriate for your size dog. (If you're making them for the shelter- the smaller, the better!) Keeps a few days in the refrigerator or store them in the freezer and defrost as needed.

### **Canine "Party" Snacks-** Kathy Sdao

In 10 minutes you can make an amazing treat that the dogs are wild for.

1/4 cup water  
1/4 cup olive oil  
2 tbsp granulated chicken or beef bullion (not the cubes)  
1 tbsp garlic powder (or anise seed powder or cumin)  
12 oz oyster crackers

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In a small saucepan, boil water, then add olive oil, bullion and garlic powder. Simmer for a few minutes, whisking constantly, then remove from heat. Let cool to room temperature.

In a separate, large microwave-safe bowl, add oyster crackers. Gradually add the broth over crackers, mixing well with each addition until all liquid is incorporated into the crackers.

Place oyster crackers (in microwave-safe bowl) in microwave on High for 3 minutes. Remove from microwave, stir. Cook on high for 3 more minutes.

Remove from oven and let stand until cool — store these in a sealed container.

### La Biscuit Exquisite-“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

2 cups all-purpose flour	2 Tablespoons of canola oil
2 teaspoons baking powder	1 cup of buttermilk
2 Tablespoons of molasses	

Preheat the oven to 375 F. Grease baking sheet with nonstick veggie spray (or you can use parchment paper.)

Stir together flour and baking powder in a large bowl. Stir in the molasses and oil until the mixture is blended. Slowly stir in the buttermilk to form soft dough. (At this point, knead it and add more flour if necessary—just like bread dough.)

On a lightly floured surface, roll the dough out with a rolling pin to ¼” thickness. Cut into 2 inch rounds with cookie cutter or glass and place on the baking sheet.

Bake the biscuits for 15 minutes, or until light golden in color. Cool to room temperature before serving.

Store in an air-tight container for up to 1 week, or wrap well and freeze for up to 2 months. Thaw before serving.

### Peanut Brittle -“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

3 ½ cups of rice flour	¼ cup unsalted peanut butter
1 teaspoon ground cinnamon	½ cup canola oil
½ teaspoon baking powder	1 teaspoon pure vanilla extract
1 egg	½ cup chopped unsalted peanuts
¼ cup honey	

Preheat oven to 325 F, grease a jelly roll pan with nonstick vegetable spray.

Stir together rice flour, cinnamon and baking powder in a bowl and set aside. In a large bowl, whisk together the egg, honey, peanut butter, oil and vanilla. Combine the dry ingredients with the wet ingredients then add 1 cup water. Stir to form a stiff batter.

Turn the dough with plastic wrap. With a rolling pin, roll the dough out evenly to ¼ inch thickness. Remove the plastic wrap and sprinkle the dough with peanuts, lightly pressing them into the dough. Score the dough with a knife into 2x3 inch rectangles.

Bake for 30 to 40 minutes, or until the edges begin to turn golden brown. Cool to room temperature in the pan before breaking apart along the score lines and serving.

Store in an airtight container for up to 1 week, or wrap well and freeze for up to 2 months. (Thaw before serving.)

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### **Pupovers**-“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

6 large egg whites	1 cup all-purpose flour
1 cup skim milk	Honey
2 Tablespoons canola oil	

Preheat oven to 375 F. Grease a 12-cup muffin pan with nonstick vegetable spray.

In a large bowl, beat the egg whites with an electric mixer until soft peaks form. In a small bowl, whisk together the milk and oil until blended. Gently stir the milk/oil mixture into the egg whites. Fold in the flour until the batter is smooth.

Fill the muffin cups 2/3 full. Bake for 30 minutes or until light golden. Cool to room temperature. Drizzle lightly with honey and serve.

Store in an airtight container for up to 3 days, or wrap well and freeze for up to 2 months. (Thaw before serving.)

### **Biscotti Bites**-“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

2 ½ cups all-purpose flour	2 large eggs
2 teaspoons baking powder	1 teaspoon pure vanilla extract
3 Tablespoons canola oil	¼ cup chopped unsalted peanuts
6 Tablespoons honey	

Preheat oven to 350 F. Grease a baking sheet with nonstick vegetable spray.

Stir together the flour and baking powder in a large bowl and set aside. In a separate bowl, whisk together the canola oil and honey until well blended. Add the eggs, one at a time, and then the vanilla, stirring to combine. Add the wet ingredients to the dry ingredients and stir to form a smooth dough. Mix in the peanuts.

Divide the dough in half and form each half into a log about 12 inches long and 4 inches wide. Place the logs on the baking sheet. Bake 14 to 16 minutes, or until golden brown. Transfer the biscotti to wire racks to cool. Cool completely before serving.

Store in an airtight container for up to 1 week, or wrap well and freeze for up to 2 months. (Thaw before serving.)

### **Original Biscuits**-“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

1 ½ cups all-purpose flour	3 Tablespoons canola oil
¼ cup quick rolled oats	2 Tablespoons honey
2 Tablespoons baking powder	2 Tablespoons skim milk

Preheat oven to 400 F. Grease baking sheet with nonstick vegetable spray.

Stir together the flour, oats and baking powder in a large bowl. Stir in the oil and honey until the mixture is well blended. Add the milk slowly to form a stiff dough.

Turn the dough out onto a lightly floured surface and knead gently until smooth. With a rolling pin, roll the dough out to a ¼ inch thickness.

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Use a fork to poke holes evenly across the surface of the dough. Cut the dough into desired shapes with cookie cutters or a glass. Place the biscuits on the baking sheet and bake for 10 minutes, or until golden brown. Cool completely before serving.

Store in an airtight container for up to 1 week, or wrap well and freeze for up to 2 months. (Thaw before serving.)

### **Peanut Mutter Nibbles**-“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

3 ½ cups all-purpose flour	¼ cup unsalted peanut butter
1 teaspoon baking powder	2 large eggs
2 Tablespoons canola oil	1 teaspoon pure vanilla extract
1 cup honey	

Preheat oven to 350 F.

Stir together the flour and baking powder in a bowl and set aside. Cream together the oil, honey, peanut butter and vanilla in a large bowl. Add the eggs, one at a time, stirring to incorporate. Add the dry ingredients to the wet ingredients and stir to form a smooth dough.

Drop the dough by the rounded teaspoonful, 1 ½ inches apart, on 2 ungreased baking sheets. Bake for 12 to 14 minutes, or until light golden. Cool completely before serving.

Store in an airtight container for up to 1 week, or wrap well and freeze for up to 2 months. (Thaw before serving.)

### **Peanut Butter Training Bites**-“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

2 cups all-purpose flour	2 Tablespoons unsalted peanut butter
½ cup whole wheat flour	2 Tablespoons canola oil
1 teaspoon molasses	

Preheat oven to 350 F.

Stir together the flours in a bowl and set aside. Cream together the molasses, peanut butter & oil in a large bowl. Add ½ cup water to the molasses mixture and mix well. Add the dry ingredients to the wet ingredients and mix until smooth.

Divide the dough into golf ball size pieces and roll each into a log the diameter of training bites, typically ½ inch. Slice the log into 1/8 inch-thick disks. Arrange on two ungreased baking sheets, and bake approximately 30 minutes, until golden brown and crunchy. Cool completely before serving.

Store in an airtight container for up to 2 weeks or wrap well and freeze for up to 2 months. (Thaw before serving.)

### **Vegetable Training Bites**-“Cooking the Three Dog Bakery Way” by Mark Beckloff & Dan Dye

2 cups all-purpose flour	1 teaspoon dried oregano
½ cup whole wheat flour	1 teaspoon molasses
¼ cup minced carrots	2 Tablespoons canola oil

Preheat oven to 350 F.

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Stir together the flours, carrots, parsley and oregano in a bowl and set aside. In a large bowl, whisk together the molasses and oil. Add ½ cup water and mix well. Add the dry ingredients to the wet ingredients and mix until smooth.

Divide the dough into golf ball-size pieces and roll each into a log the diameter of training bites, typically ½ inch. Slice the logs into 1/8-inch thick disks. Arrange on two ungreased baking sheets, and bake approximately 30 minutes, until golden brown and crunchy. Cool completely before serving.

Store in an airtight container for up to 2 weeks, or wrap well and freeze for up to 2 months. (Thaw before serving.)

### Canine Cookies- from Starisles Bearded Collies

Combine the following:

- 1 cup hot water (or hot broth)
- 1 envelope dry milk
- 2 tsp. bouillon

Add the following to the bouillon mixture:

- ¾ cup oil
- 2 eggs
- 2 tbsp. brown sugar
- 5 cups whole wheat flour

Stir to form a very stiff dough. Roll out and cut into shapes. Cover a cookie sheet with foil and place cookies on it. Bake at 300 ° F for 40 minutes, turning cookies over after 20 minutes.

### Schatzi's Super Snack- from Marianne Becketl

2/3 cup of drippings  
3 1/2 cups whole wheat flour  
1/2 cups oatmeal  
1/2 cup cornmeal  
1 tablespoon garlic powder

2 1/2 cups of water with 4 bouillon cubes dissolved in it  
Optional--grated cheese, peanut butter or other treats

Cut the fat into the dry ingredients with a pastry blender (or 2 knives) until it is the texture of cornmeal.

Add water (with bouillon dissolved in it) to dry mixture.

Pat evenly into a lightly greased cookie sheet (or jelly roll pan).

Bake at 350 degrees for 10 minutes. Take out and score by running a knife through the dough, cutting it into bite-sized or cookie-sized pieces.

Return to oven and bake another 30 minutes. Take out and break apart and turn over or stand them up on their sides. Bake another 30 minutes until hard (about an hour an 10 minutes total).

If the pieces are still soft, bake another 15 minutes. If they do not snap apart easily, turn the oven off and let them sit while the oven cools. The secret is to keep baking until hard and dry. The times listed are approximate, use your judgment.

Store in an airtight container. They keep forever.

*This recipe is very versatile.* The secret is in the drippings--use your dog's favorite flavor left over from cooking. If you do not have drippings, you can use shortening, lard or margarine and/or mix it with peanut butter for flavor (and maybe increase amount of bouillon flavor). You can also substitute milk for some or all of the water. For a less crunchy texture, substitute more flour for the cornmeal.

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### Bacon and Garlic flavor

2/3 C shortening and/or bacon drippings  
3 1/2 C white flour  
1 C cornmeal

2 Tbls fresh or jar garlic chopped  
1/2 C bacon bits  
2 1/4 C water

### Peanut Butter Banana flavor

2/3 C Peanut butter  
3 1/2 C whole wheat flour  
1 C oatmeal

1 ripe banana with water to fill to 2 1/2 C  
2 Tbls honey

### Apple and Peanut Butter flavor

2/3 C peanut butter  
3 1/2 C whole wheat flour  
1 C oatmeal

1 C applesauce  
1 1/2 C water

You can find a ton of other recipes at <http://home.gwi.net/~seadog/treats.html>.