

Breath Freshener Dog Biscuits

Feed these green, specked treats to your dog and notice the difference! Mint and parsley are natural breath fresheners. The crunchy biscuits help prevent tartar from building up on your dog's teeth.

- 2 cups whole wheat flour
- 1/2 cup cornmeal
- 1/3 cup chopped fresh or 1 tablespoon dried mint
- 1/2 cup chopped parsley
- 3/4 cup water
- 6 tablespoons safflower oil

1. Preheat oven to 350°.
2. Combine flour, cornmeal, mint and parsley in a large bowl. Add oil and water and mix thoroughly. Roll out to 1/4" on floured surface and cut with cookie cutters.
3. Bake for 40 minutes, or until lightly browned. Turn heat off and let biscuits dry out in oven for several hours. Store in refrigerator in airtight container.

YUMMY TREATS

- 2 cups whole-wheat flour
- 1/2 cup cornmeal
- 1 tablespoon dried basil
- 1/2 cup chopped parsley
- 1/3 cup vegetable oil
- 3/4 cup water

Big spoon, large bowl, flour, rolling pin, cookie cutters and cookie sheets.

1. Preheat oven to 350
2. Mix the flour, cornmeal, basil and parsley in the bowl.
3. Add the oil and add water and mix well.
4. Sprinkle flour on the counter. Roll out the dough on it until the dough is about 1/4 inch thick. Cut out shapes with the cookie cutters.
5. Arrange the treats on the cookie sheet.
6. Bake for about 35 minutes or until light brown.
7. Switch off oven and leave the treats inside for few hours to cool down and become crisp. (But don't forget about them!) Save the treats in a sealed jar in the refrigerator.

Peanut Butter Dog Biscuit

- 2 tablespoons corn oil
- 1/4 cup peanut butter
- 1 cup water
- 1 cup whole wheat flour
- 2 cups white flour

Mix the oil, peanut butter and water. Add the flour 1 cup at a time. Nead into a firm dough. Roll onto a floured surface 1/4 inch thick and cut with a cookie cutter. Bake at 3:50 for 20 minutes. Makes about 2-3 dozen dog bones.

Oatmeal Dog Biscuits

- 3 Cups Wheat Flour
- 3 Cups Oatmeal (uncooked)
- 1/2 Cup Wheat Germ
- 6 Tab Margarine

1/4 Cup Molasses
1 Cup Evaporated Milk
1 Cup Water

Mix together the first 3 ingredients. Then thoroughly mix in the last 4 ingredients. Dough will be stiff. Chill for a half hour. Roll rounded teaspoonsful into balls and then flatten.
Bake at 300 for 1 hour

Liver cakes

1 pkg fresh liver
1 egg
2 garlic sections
flour

Chop liver in small slices. Put garlic pieces into blender and chop. Put liver slices into blender. Add egg. Blend together until mixture looks like bloody slime. Pour mixture into large mixing bowl add flour to mixture until well blended.

On a greased cookie sheet, pour mixture. Smooth out.

Bake at 350 degrees for 30 minutes. Let cool. Cut into small pieces. Give to Doggy. See smile! Repeat as necessary.

Bone Bonanzas

1/2 lb. ground beef, uncooked
1/4 cup chicken broth
1/3 cup mashed black beans
1/3 cup cottage cheese
1 tsp. soy sauce

Combine ground meat and chicken broth in a bowl. Add the black beans and cottage cheese. Add soy sauce. Mix all of the ingredients together thoroughly. Mold the mixture into bone shapes and place on a cookie sheet. Bake for 45 minutes in a 375 degree oven. Let cool.

Doggie Jerkie

1 pound lean beef steak
1/4 cup vegetable oil
1/2 cup soy sauce
1/4 tsp garlic powder

Trim fat from steak. Cut meat diagonally across the grain into 1/8 to 1/4 thick strip and make the strips 3 to 4 inches wide.

Mix the oil, soy sauce and garlic powder in a bowl. Marinate the meat in the mixture for 2 hrs. Place strips on a wire rack in oven at 175 F. Leave for 5 hrs or until dry, but still slightly flexible. Store in an airtight container in a cool place.

Cheese Crunchies

Ingredients:

3 c. whole wheat flour
1/2 tsp. garlic salt
1/2 c. bacon fat
1 c. shredded mild cheddar cheese

1 egg

1c. skim milk

Place flour and garlic salt in a large bowl. Stir in bacon fat. Add cheese and egg. Gradually add enough milk to form a dough. Knead dough and roll out to about 1/2" thick. Use a cookie cutter to cut out dough. Place cookies on a corn meal sprinkled cookie sheet. Bake at 325 degrees F. for about 45 minutes, until they start to brown. When all are baked, turn off oven and leave in oven overnight. Store in airtight container.

Cheese Bone Cookies

Cheese Bone Cookies

2 cups Unsifted All-Purpose flour

1 1/4 cups Shredded cheddar cheese

20 millilitres Garlic -- finely chopped

1/2 cup Vegetable oil

4-5 tbs. Water

Preheat oven to 400F. Combine flour, cheese, garlic and oil in container of food processor.

Cover;whirl until mixture is consistency of coarse meal. With machine on, slowly add water until mixture forms a ball. Divide dough into 12 equal pieces. Roll out each to 1/2" thick. Cut into desired shapes.

Transfer to ungreased cookie sheet. Cook at 400F. for 10-15 minutes or until bottom of cookies are lightly browned. Carefully transfer to wire rack and cool completely. OR BY HAND: Combine flour, cheese, garlic & oil, knead well, add water if needed to form stiff dough. Roll out on floured surface to 1/2" thick, cut into shapes. Cook as above...

REFRIGERATE IN AIRTIGHT CONTAINER.

Chicken Flavored Cookies

1 c chicken stock

1 c all-purpose flour

2 c Whole wheat flour

1/4 c Non-fat dry milk powder

1/2 tsp Salt

1 1/2 tsp Yeast

Use dough cycle. Roll dough to 1/2" thickness. Cut with cookie cutters or a pizza cutter. Place on a greased baking sheet. Cover with seran wrap and let rise in warmplace about one hour. Bake at 325-degrees for one hour. When all are baked, turn off oven and leaveovernight.

Store in airtight container.

Tasty holiday biscuits

1 2/3 c. whole wheat flour

1/2 c. soy flour

1/2 tsp. sugar

1 1/8 tbsp. baking powder

1/2 tsp. salt

1 c. peanut butter

3/4 c. milk

Preheat oven to 400 degrees. Combine flours, baking powder, sugar and salt in bowl. In another bowl, blend peanut butter and milk until smooth. By hand, blend both mixtures together. Place mixture onto

floured surface and knead. Roll dough out to 1/4 inch thick. Shape and cut into squares. Place 1 inch apart on ungreased baking sheets. Bake 15 minutes or until lightly browned.

Great Cheezy Garlic Cookies

3 cups whole wheat flour
1 1/2 cups grated cheese
3 tablespoons shortening
1 1/8 cups milk
Garlic powder

Heat oven to 375. Mix cheese and flour, cut in shortening. Add milk and knead slightly. Roll out to desired thickness and cut into cool shapes! Put on ungreased cookie sheet and sprinkle with garlic powder (yum!) and bake for about 15 minutes or less depending on size of cookie. Store in refrigerator to keep tasting yummy.

Biscuits

1 cup All-Purpose flour
1/2 cup Powdered milk
1 tbs. Margarine
1/2 tsp. Salt
1 cup Wheat flour
Water
1 tsp. Brown sugar
1 Egg
1/2 cup Wheat germ

Combine dry ingredients in a bowl, cut in margarine until mixture resembles corn meal. Stir sugar with eggs add to dry ingredients. Add water gradually (approx. 1/2 cup) to make a stiff dough. Knead on floured surface until dough is smooth. Roll to 1/2" thick and cut into desired shapes. Preheat oven to 325F. Bake for 30 minutes.

Cheese Nuggets

Ingredients:

1 c Uncooked Oatmeal
1 1/2 c Hot Water or Meat Juices
4 oz (1 cup) Grated Cheese
1 Egg, Beaten
1 c Wheat Germ
1/4 c Margarine
1/2 c Powdered Milk
1/4 tb Salt
1 c Cornmeal
3 c Whole Wheat Flour

In large bowl pour hot water over oatmeal and margarine: let stand for 5 minutes. Stir in powdered milk, grated cheese, salt and egg. Add cornmeal and wheat germ. Mix well. Add flour, 1/3 cup at a time, mixing well after each addition. Knead 3 or 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to 1/2 inch thickness. Cut into bone shaped biscuits and place on a greased baking sheet. Bake for 1 hour at 300 degrees. Turn off heat and leave in oven for 1 1/2 hours or longer.

liver brownies

1 1/2 lb chicken livers

1lb beef livers

1 tbsp chopped garlic

2 eggs shell & all

2 cups rye flour

1 cup gerber rice baby cereal

1 cup wheat germ

Combine liver, garlic and egg in food processor. Then in mixer combine all ingredients including liver mixture. Spread on 2 cookie sheets bake @ 350 for 30-35 minutes.

Liver Brownies

1 lb. Beef liver ****SEE NOTE**

1/2 tsp. Salt - optional

1 cup Corn meal

1 1/2 cups Wheat flour - or any kind

1 tsp. Garlic powder

Preheat oven to 350F. Puree liver in food processor or blender, pour into bowl, mixing in dry ingredients, adding flour a bit at a time until you have a stiff mixture. Pat and spread out on a greased cookie sheet or jelly roll pan. Bake 20 minutes or until dry. Cool and cut into squares. Refrigerate or freeze.

*NOTE: Ham or turkey can be substituted for liver.

Holiday Dog Cookies

2 cups Whole wheat flour

2 cups All purpose flour

3/4 cup Corn meal

4 tbs. Vegetable oil

4 Bouillon cubes

2 cups Boiling water

Combine the first four ingredients, mix well. Dissolve the bouillon cubes in boiling water. Add bouillon mixture to flour mixture to make a stiff dough. For different flavors, add any of the following: garlic, crisp bacon strips, bacon drippings or your dog's favorites. Roll onto a floured surface. Cut out shapes with a cookie cutter or glass. Bake in a preheated 300F. oven for 30 minutes. Let stand overnight to harden better. 30 dog cookies.

Cheddar Cheese Cookies

1/2 lb Cheddar cheese, grated

1/4 lb Margarine, softened

1 Egg

1 cl Garlic, minced

1 1/2 c Whole wheat flour

1/2 c Wheat germ

1/2 ts Salt

1/8 c Milk

Cream room temp. cheese and margarine, add egg & garlic, mix well. Add flour, wheat germ & salt, mix well until it forms a dough, add milk and mix again. Chill 1 hour. Preheat oven to 375 F. Roll dough on floured surface to 1/4", cut into shapes. Bake on ungreased cookie sheet 15 to 18 minutes.

Meaty Biscuits

2 ea Eggs
1/2 c Milk
2 c Beef OR chicken broth
2 ts Salt
1 tb Yeast
3 1/2 c All-purpose flour
2 c Whole wheat flour
1 c Rye flour
2 c Cracked wheat
1 tb Gravy Master

Mix all dry ingredients together. Stir in broth, Gravy Master, milk and eggs. Knead mixture until dough forms, then roll out to 1/2 inch thickness. Cut into 1/2-inch squares. Place pieces on a cookie sheet, and bake in pre-heated 325 degrees oven for 45 minutes. Turn oven off, and leave biscuits in oven for 8 hours. Remove from oven and cool well before storing them.

Chicken Biscuits

1 pk Dry yeast
1/4 c Warm water
1 pt Chicken stock
3 1/2 c Unbleached flour
2 c Whole-wheat flour
1 c Rye flour
2 c Cracked wheat or wheat germ
1/2 c Dry milk
1 ts Salt, optional
1 Egg
1 tb Milk

Beat egg with 1 Tb milk. Dissolve yeast in 1/4 cup warm water. Add to chicken stock. Combine all dry ingredients. Add chicken stock mixture. Knead on a floured surface for about 3 minutes, working into a stiff dough. Roll out to a thickness of 1/4 inch. Cut into bars or with a cookie cutter. Brush with egg/milk wash and place on cookie sheets. Bake in 300 degree oven for about 45 minutes. Turn off heat and leave biscuits in oven overnight.

Dog Biscuits

3 cups whole wheat flour
2 cups multigrain oatmeal (or old-fashioned oats)
1/4 cup wheat germ
1/4 cup nonfat dry milk powder
1/2 teaspoon garlic powder
1 1/3 cups water
1/3 cup creamy peanut butter
1 large egg

Adjust rack to the lower third of the oven. Preheat the oven to 275 degrees. Line a baking sheet with parchment paper.

Toss the whole wheat flour, multigrain oatmeal, wheat germ, powdered milk and garlic powder in a large bowl to blend thoroughly.

Blend the water, peanut butter and egg until smooth. Add to the dry ingredients and stir until well blended. (The dough will be stiff. You might find it easier to knead the mixture with your hands.) Roll or pat the dough to a 1/2 inch thick rectangle. Cut out the biscuits shapes using a 3-inch bone-shaped cookie cutter. (Scraps are reusable.) Place on the baking sheet and bake for 1 1/2 hours. For crisper, drier biscuits, bake an additional 1 to 1 1/2 hours. Store in an airtight metal container. Yields 3 dozen cookies!

Wheat-Free Biscuits

1 c. rolled oats
1/4 c. margarine
1 1/2 c. beef bouillon (or chicken broth or meat juice)
1/2 c. instant milk powder
1+ c. grated cheddar cheese
2 eggs, well beaten
1 c cornmeal
1/2 c. brewer's yeast (garlic optional)
1 tsp garlic powder (optional)
3+ c. rice flour, barley flour, or rye flour

Heat bouillon or broth. In a large mixing bowl pour hot broth over oatmeal and margarine and let sit for 5 minutes. Add powdered milk, cheese, and eggs. Mix well. Add cornmeal and brewer's yeast, mix well. Add flour 1 cup at a time as needed until dough makes a ball. Use any non-wheat flours of your choice (we use rice, barley, and rye flours), in any combinations. On a floured kneading board, knead dough adding flour until dough does not stick to board. Roll out to 1/4 to 1/2 inch thickness and cut out biscuits using a cookie cutter.

Place biscuits on a lightly greased cookie sheet. Bake 1 hour at 300 degrees F. It helps to turn the biscuits over after about 30 minutes. After 1 hour, turn off oven heat and leave biscuits in oven for another 1-2 hours (or over night) to dry.

For dog's who can eat wheat, the above recipe can be made using whole wheat flour. Try substituting 1 cup of wheat germ for one cup of the flour.

No-Flea Dog Biscuits

2 cups all-purpose flour
1/2 cup wheat germ
1/2 Brewers yeast
1 tsp salt
2 cloves garlic, minced
3 tbs vegetable oil
1 cup chicken stock (or any flavor you wish to use)

Preheat oven to 400 degrees. Grease 2 - 3 baking sheets. Combine first 4 ingredients. In a large mixing bowl, combine garlic and oil. Slowly stir flour mixture and stock alternately into oil and garlic, beating well, until the dough is well mixed. Shape dough into a ball. On lightly floured surface, roll out dough 12" thick. Using a 2" biscuit cutter, cut dough into rounds. Transfer biscuits to prepared baking sheets. Bake 20-25 minutes or until well browned. Turn off heat and allow biscuits to dry in oven for several hours or overnight. Store in refrigerator or freezer.

Chicken Liver Cookies

2 cups flour
3 tablespoons vegetable oil

1 cup wheat germ or cornmeal (or 1/2 cup of each)
1 egg, slightly beaten
1/2 cup chicken broth
2 teaspoons chopped parsley
1 cup chopped chicken livers, cooked

Preheat oven to 400 degrees. Combine flour and wheat germ(or cornmeal). In a seperate bowl, beat egg with oil, add broth and parsley, mix well. Add dry ingredients to bowl a little at a time, stirring well. Fold in chicken livers and mix well. Dough will be firm. Turn dough out onto a lightly floured surface and knead briefly. Roll out 1/2 " thick and cut into favorite shapes. Place on greased cookie sheet 1" apart.

Bake 15 minutes or until firm. Store in airtight container in refrigerator or freezer.

Peanut Butter 'n' Raisin Biscuits

1 1/2 cups whole-wheat flour
1/2 cup wheat germ
1 tablespoon brown sugar
1 1/4 cups smooth peanut butter
3/4 cup milk
1/4 cup raisins

Preheat oven to 400 degrees. Combine flour, wheat germ, and sugar in mixing bowl. Place peanut butter and milk in a seperate bowl and blend well with an electric mixer. Pour peanut butter mixture and raisins into dry ingredients and mix well. Turn dough out onto a lightly floured board and knead lightly. Roll out 1/4-inch thick and cut into desired shapes. Place biscuits about 1/2 inch apart on baking sheet, and bake for 15 minutes, or until slightly browned. Refrigerate or freeze until use.

Raisin & Cinnamon Breakfast Bars

4 cups Bisquick
4 cups oats
3 or 4 eggs
1 teaspoon cinnamon
1 teaspoon sugar
2 cups cottage cheese
(or plain yogurt)
1/4 to 1/2 cup raisins
1/2 cup applesauce
1/2 cup water, if needed, for stiff dough

Mix together, pat out onto greased pan about 1/2 inch thick. Bake at 300 degrees for 30 minutes or so until getting dry. Take out of oven, turn off, cut into bars the size you want, put back into oven to continue cooking (drying). When cooled, break into bars. (Freeze some)

Microwave Doggie Doughnuts

2 cups Whole wheat flour
3 tbs. Oatmeal
1 Egg; lightly beaten
1 tsp. Garlic powder
2/3 cup Beef or chicken broth

Place flour in a bowl, add egg and broth, mix well. Blend in oatmeal and garlic powder. Roll dough into a ball, roll out on a lightly floured surface to 1/2" thick. Cut with small doughnut cutters. Reroll

scraps and repeat. Shape last bits by hand. Arrange rings on a shallow baking dish or on a sheet of parchment paper in a single layer. Cook on high 10 minutes or until firm. Let cool until hardened. Store in covered container when doggies not looking.

Carob Treats

(For those pups with a taste for chocolate)

- 3 c. whole wheat flour
- 1/2 c. wheat germ
- 2 1/2 c. oatmeal
- 1/8 c. peanut oil
- 1/8 c. corn oil margarine
- 1 tbsp. brown sugar
- 2 oz. Carob chips (available in health food stores) melted
- 1/4 c. molasses
- 1 c. water
- 1/2 c. powdered milk

Mix dry ingredients in a large bowl. Add remaining ingredients and mix until blended. Dough will be stiff. Chill. Roll dough on a greased cookie pan and cut into squares 1/2 inch thick. Bake at 300 degrees for 1 hour.

Meal Deal Bars

- 3 eggs
- 2 teaspoons garlic, minced
- 1 sweet potato, boiled
- 1 cup green beans, cooked
- 5 or 6 carrots, boiled
- 1 cup low fat peanut butter
- 2/3 cup cottage cheese
- 1 teaspoon sugar
- 2 cups whole wheat flour
- 2 cups bisquick
- 2 cups oats
- water, as needed

Mix all together, pat out to desired thickness

(1/2" or so), using extra flour, if needed, to work onto greased pan. Bake 30 minutes or so at 300 degrees. Turn oven off and let dry. Longer baking time may be needed, depending on water needed.

These are really nutritious and may be substituted for meals when traveling.

Ginger Bread Cookies

A great recipe from Three Dog Bakery

- 1/2 Cup Molassas
- 2 tablespoons honey
- 1/2 cup water
- 1/4 cup vegetable oil
- 3 cups white flour
- 1 teaspoon baking soda
- 1/4 teaspoon cinnamon

14 teaspoon cloves

1 1/2 tablespoons ginger

In a large bowl, mix molassas, honey, water, and oil together. In a second bowl, sift together flour, baking soda, cinamon, cloves, and ginger. Stir the dry into the wet mixture. On a floured surface knead and roll out dough 1/4" thick. Cut with 3" cutters into desired shapes. Place on baking sheet that has been sprayed with a non-stick spray. Bake 350 degrees for 15 minutes. Cool and store in sealed containers.

Cheesy Hound Round

This Recipe is from Three Dog Bakery

1/2 Cup low fat cheddar cheese (shredded)

1/2 cup low-fat cottage cheese

2 1/2 tablespoons vegetable oil

2 cups white flour

3/4 cup peanuts

1/4 cup water

Mix together ceddar cheese, flour, cotage cheese, oil and peanuts. Add water and stir. Break off golf ball size pieces and shape into rounds. Place on baking sheet that has been sprayed with a non-stick spray. Bake at 375 degrees for 40 minutes. Makes about 24 balls. Cooland serve. Store in sealed container in the refrigerator

Peanut Butter Treats

3 tablespoons creamy peanut butter

1 1/2 cups water

1/2 cup canola oil. (Olive oil or veg. oil can be used.)

2 teaspoons vanilla

2 medium eggs

1/2 cup cornmeal

1 1/2 cups whole-wheat flour

1 1/2 cups unbleached flour

1/2 cup rolled oats

Combine the peanut butter, water, oil, eggs, and vanilla in a bowl and beat with electric mixer till well mixed. Set aside. Combine the cornmeal, whole-wheat flour, unbleached flour and rolled oats in a second bowl and mix. Pour the wet ingredients into the dry ingredients, and beat - either by hand or electric mixer - until a ball of dough forms. Roll the dough out on a lightly floured board to a thickness of 1/2 inch. Use a favorite cookie cutter (mine is dog bone) and place cut biscuits on a non-stick cookie sheet. Bake at 400 degrees for 20 minutes.

This recipe makes more treats than you might expect so if you have only one dog you might want to consider making half a batch or freezing half the dough for later baking.

Dog Bone Treats

1-1/4 c whole wheat flour

1/2 c quick-cooking oats

1 egg, lightly beaten

1/2 c all-purpose flour

1 t sugar

3/4 c dry powdered milk

1/4 c yellow cornmeal

1/2 c hot water

1/3 c vegetable oil

1 T chicken or beef bullion granules or 1/4 c canned grated American cheese

In a large bowl, mix all ingredients until well blended. Roll the dough out on a floured board. Cut out the treats with a cookie cutter shaped like a dog bone. Microwave at 50% power for 5-10 minutes, turning every 2 minutes, or bake in a conventional oven at 350 for 15-20 minutes or until dry.

Homemade meatless dog biscuits

3 1/2 cups all-purpose flour

2 cups whole-wheat flour

1 cup rye flour

1 cup cornmeal

2 cups cracked wheat (bulgur)

1/2 cup non-fat dry milk powder

4 tsp salt

2 cups chicken stock

1/4 oz active dry yeast (one package)

1 egg

1 Tbsp milk

Procedure

1. Preheat oven to 375. Combine, in a big bowl, the flours, cornmeal, milk powder, and salt.

2. In a separate bowl, dissolve yeast in 1/4 cup lukewarm water; let it sit for a few minutes, until it bubbles.

3. Add the chicken stock to the yeast mixture. Mix well.

4. Add the liquid to the dry ingredients. Knead about 3 minutes. The dough should be stiff.

5. Flour a board with cornmeal and roll out the dough to a thickness of 1/4 inch. Cut out biscuits with cookie cutters in appropriate shapes, and place on ungreased cookie sheets. Mix the egg and milk and use to brush tops of biscuits (for shine), then bake the biscuits for 45 minutes at 375.

6. Turn off the heat and leave biscuits in the oven overnight. This will make the biscuits be bone-hard.

Peanut Butter Treats for Dogs and Humans

3 cups Whole Wheat

Flour 1/2 cup Rolled Oats 2 tsp

Baking Powder 1 1/2 cups Milk

1 1/4 cups Peanut Butter 1 T Molasses

heat oven to 350 degrees

Combine Flour, oats, and baking powder in a large bowl. mix the milk, peanut butter, and molasses until smooth, add to dry ingredients. Knead dough with hands, it will be stiff

Roll to 1/4 and cut into shapes

Bake for 20 minutes

Turn off oven, and leave in until cool

Store in airtight container. (Add a sprinkling of sugar on top, if desired, FOR HUMANS before baking.)

