

# **Top Ten Favorite Dog Treat Recipes**

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## **Peanut Butter & Oat Dog Cookie**

### **Ingredients:**

- 2 cups whole wheat flour (you can use another type of flour if your dog is sensitive to wheat)
- 1 cup rolled oats
- 1/3 cup peanut butter, chunky or smooth (I used smooth this time)
- 1 1/4 cups hot water

Additional flour for rolling

### **Instructions:**

1. Preheat oven to 350° F
2. Mix dry ingredients together.
3. Mix in the peanut butter and hot water. You may need to add more water if the dough is too sticky.
4. Knead the dough well.
5. Roll out the dough into 1/4" thickness and cut into shapes with dog cookie cutters.
6. Bake on a lightly greased cookie sheet for 40 minutes.
7. Turn off the oven and let them cool overnight.

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## Cornstarch Dog Treat Icing

### Ingredients:

- 2 Tbsp Cornstarch - or other substitution
- cold water
- food coloring

### Instructions:

1. Combine cornstarch and water in a bowl with a whisk or fork.
2. Add the desired amount of food coloring.
3. See Tips below for suggested amount of water and food coloring.

### Tips & Techniques:

- Two tablespoons of cornstarch are equivalent to a 1/8 cup of cornstarch. Use this for ease in preparation and so you only have to measure once.
- Cornstarch has a tendency to become lumpy when mixed with warm or hot water. So, only use cold water for this recipe. The cornstarch will begin to thicken if it sits too long. Just be prepared with a small fork nearby to mix it up. You may need to add more water if it gets too stiff. Do so very gradually, about 1 tsp. at a time.
- If you are going to be making several different colors, you can easily double or even triple this recipe. Mix the dry ingredients with the water and then separate into small dishes or bowls and color each one separately.
- The amount of water you add will vary. You want the consistency to be somewhat runny. I typically use about 1 Tbsp of cold water for 2 Tbsp of cornstarch.
- The amount of food coloring you use will be a personal choice and depend on the end color you are wanting to achieve. For the medium brightness colors in the picture above I used 5 drops for the blue and 6 drops for the green. You can also use a food coloring paste for this recipe.

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## Sweet Potato Dog Treat Chews

### Ingredients:

- 1 Large Sweet Potato, washed & dried

### Instructions:

8. Preheat oven to 250° F
9. Line a baking sheet with parchment paper.
10. Cut off one side of the sweet potato lengthwise, as close to the edge as possible. Cutting the side of the potato first allows you to then turn the potato onto this flat surface that you have just created. Having a stable area to rest the potato will make it easier to cut the potato into slices. Don't discard that first piece, it comes out just as yummy as the rest!
11. Cut the rest of the potato into 1/3" slices, no smaller than 1/4".
12. Place them on the prepared baking sheet.
13. Bake for 3 hours, turning half way through.
14. Cool completely on a wire rack.

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## **Peanut Butter & Molasses Dog Biscuit**

### **Ingredients:**

- 1 1/2 cups whole wheat flour
- 1/4 cup rolled oats
- 1 tsp. baking powder
- 3/4 cup milk (reduced or fat free is preferred)
- 1 cup peanut butter (see tip above)
- 1 tbsp. black strap molasses

Additional Flour for Rolling

### **Instructions:**

1. Preheat oven to 350° F
2. Whisk the flour, oats and baking powder together in a medium bowl.
3. Gradually stir in the milk, peanut butter and molasses.
4. Turn out onto a floured surface.
5. Knead until a soft dough forms.
6. Roll out to 1/2" thickness and cut with a dog bone cookie cutter.
7. Bake for 20 minutes.
8. Let cool overnight in the oven or cool completely on a wire rack.

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## No Bake Peanut Butter Oat Balls

### Ingredients:

- 1/2 cup milk, low or fat free
- 1 cup peanut butter, natural or organic
- 3 cups rolled oats

### Instructions:

1. Stir vigorously to combine the first two ingredients in a large bowl.
2. Slowly stir (and mash) in the oats, about a 1/2 cup at a time. The mixture will be very thick.
3. Scoop out the peanut butter balls with a cookie scooper. Then roll with damp hands until you create a uniform ball shape.
4. Place on a cookie sheet lined with parchment paper.
5. Refrigerate for at least 1 hour.

## No Bake Coconut Clusters

### Ingredients:

- 3 tbsp whole wheat flour (see note below)
- 1/4 cup, plus 1 tablespoon applesauce, unsweetened
- 1/4 cup milk, low or fat free (see note *above* about milk substitutions)
- 1/2 cup shredded coconut, sweetened
- 1 1/2 cups rolled oats

### Instructions:

1. Mix the first four ingredients together in a large bowl.
2. Slowly add the rolled oats, about a 1/2 cup at a time. The mixture may be too loose (or dry) to clump together. If that is the case, gradually add one tablespoon of applesauce at a time. Check the mixture by squeezing a small cluster in your hand. If it does **not** stick together, add one more tbsp of applesauce.
3. Scoop coconut clusters with a cookie scooper. Then, with damp hands, press into a cluster shape.
4. Place on a cookie sheet lined with parchment paper. Refrigerate for 1 hour.

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## Wheat Free Apple Carrot Nibbles

### Ingredients:

- 1 cup rice flour
- 1 cup rolled oats
- 1 tsp cinnamon
- 1/2 cup applesauce, unsweetened
- 1/2 cup finely grated carrot (see note)
- 2 eggs
- 3 tbsp molasses

### Instructions:

1. Preheat oven to 350 ° F
2. In a medium bowl, stir together the rice flour, rolled oats, and cinnamon.
3. In a small bowl, combine the applesauce, grated carrot, eggs, and molasses.
4. Make a well in the medium bowl and pour in the applesauce mixture.
5. Mix thoroughly until well combined.
6. Lightly spray a baking sheet with cooking spray or line with parchment paper.
7. Drop teaspoon sized clusters on the baking sheet.
8. Bake for 20 minutes, or until golden brown.
9. Cool Completely on a wire rack before serving.



# Pumpkin & Peanut Butter Dog Cookie

## Ingredients:

- 2 1/2 cups whole wheat flour
- 2 eggs
- 1 1/4 cup canned pumpkin (only use pure pumpkin puree, not the pie filling)
- 1/4 cup peanut butter (smooth or crunchy, I used all natural smooth)
- 1/2 tsp. ground cinnamon
- water (I used 1/4 cup of water, you may need more or less)

Additional flour for rolling

## Instructions:

1. Preheat oven to 350° F
2. Place all ingredients in a bowl.
3. Stir until thoroughly combined.
4. Add water as needed to combine the ingredients.
5. Roll out dough to 1/4" thickness and cut with dog cookie cutters.
6. Place cookies on a greased cookie sheet.
7. Bake for 20 minutes (if you want a really hard cookie, bake for 5-10 minutes longer).
8. Leave in the oven to cool overnight. Or, cool completely on a wire rack before serving.

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## Blueberry Dog Muffin

### Ingredients:

- 1/4 cup blueberries
- 1 small banana
- 1/2 cup milk
- 2/3 cup rolled oats
- 1 1/4 cup rye flour

### Instructions:

1. Preheat oven to 400° F
2. Peel and slice the banana.
3. Place the banana, blueberries and milk in a blender.
4. Blend until smooth.
5. Pour into a medium bowl.
6. Add rolled oats and rye flour.
7. Stir until thoroughly combined.
8. Drop rounded balls onto a greased cookie sheet using a 1" cookie scooper.
9. Bake for 16 minutes. They will be crispy and browned on the outside.
10. Cool completely on a wire rack before serving.

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## Pumpkin & Carob Oatmeal Dog Cookie

### Ingredients:

- 1 cup pumpkin puree (**not** the pie filling)
- 2 eggs, lightly beaten
- 1/4 cup packed brown sugar
- 1 1/2 cup whole wheat flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp ground cloves
- 3 cups rolled oats
- 1/2 cup carob chips, unsweetened

### Instructions:

1. Preheat oven to 350° F
2. Lightly spray baking sheet with cooking spray with flour.
3. In a small bowl combine the pumpkin and eggs.
4. In a large bowl, whisk together the brown sugar, flour, baking soda, cinnamon and ground cloves.
5. Next, stir in the rolled oats and carob chips.
6. Make a well in the center of the oat mixture. Pour in the pumpkin mixture.
7. Thoroughly stir together until combined.
8. Using a cookie scoop, scoop the batter onto the cookie sheet. Flatten into a cookie shape with a small glass dipped in water so the cookie won't stick.
9. Bake for 15 minutes.
10. Cool completely on a wire rack.

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# Cinnamon Buns for Dogs

## Ingredients:

### Dough:

- 1/2 cup cornmeal
- 2 cups whole wheat flour
- 2 tsp cinnamon
- 2/3 cup broth, chicken, beef, or vegetable. Low sodium is best.
- 1/3 cup plus one tablespoon of applesauce, unsweetened.
- Additional flour for rolling.
- Additional egg for egg wash.

### Filling:

- 1 tbsp brown sugar, light or dark
- 1 egg
- 1 tsp cinnamon

### Cream Cheese Glaze: (Optional)

- 3 oz. cream cheese, low or fat free
- 3 tbsp milk, fat free
- 2 tbsp powdered sugar

## Instructions:

1. Preheat oven to 350° F
2. Lightly spray a baking sheet with cooking spray.
3. In a medium bowl whisk together the cornmeal, whole wheat flour, and cinnamon. Make a well in the center of the dry mixture and pour in the broth and applesauce.
4. Stir until thoroughly combined.
5. In a small bowl combine the filling ingredients and set aside.
6. Knead and roll out the dough into a 1/4" thick square, see note below.
7. Spoon the filling onto the rolled out dough.
8. Roll the dough tightly and carefully into a large log.
9. With a serrated knife, cut desired size pieces, see note below.

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## **Cinnamon Buns for Dogs (continued)**

10. Lay the pieces swirl side up and reshape into a round treat, if needed.
11. Whip the extra egg in a small bowl.
12. Using a pastry brush, spread the egg wash on the sides of the cinnamon bun.
13. Bake for 30 minutes.
14. While baking, combine the cream cheese glaze ingredients.
15. Cool completely on a wire rack.
16. Lightly drizzle the glaze on some or all of the treats.



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