Recipe Book

TASTY FLAVORS INCLUDING:

- PEANUT BUTTER
- PARMESAN HERB
- BACON BONES
- CHEESY BONES
- BANANA
- BEEF
- CHICKEN
- LIVER
- SALMON

OVER 30 DELICIOUS RECIPES YOUR POOCH WILL LOVE!

SILICONE BAKING TRAY
Apple Cinnamon Bones

(2) cups of whole wheat (or regular) flour
(1) cup oatmeal
(1½) cup milk
(2) tablespoons baking powder
(1) cup applesauce
(¼) cup honey
(⅛) teaspoon cinnamon

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Bacon Bites

(2) cups of whole wheat (or regular) flour
(1½) cup milk
(1) tablespoon baking powder
(1) cup bacon bits
(1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Banana Bones

(2) cups of whole wheat (or regular) flour
(1) cup milk
(1) tablespoon baking powder
(⅛) cup mashed ripe banana
(¼) cup vegetable oil
(1) egg, beaten
(1) beef bouillon cube, dissolved in ½ cup hot water
(1) tablespoon brown sugar

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Banana Biscotti Bones

(2) cups of whole wheat (or regular) flour
(1) tablespoon baking powder
(1½) cup milk
(⅛) cup peanuts, chopped
(⅛) teaspoon baking soda
(1) egg
(¼) cup vegetable oil
(1) large banana, mashed
(2) teaspoons vanilla

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
Birthday Bones

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(1) teaspoon salt
(1) egg, beaten

Frosting:
(12) ounces non-fat cream cheese
(2) teaspoons honey

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
5. Mix frosting ingredients. Spread onto each bone!

Bowser’s Beef Biscuits

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(1/3) pound ground beef (lightly browned)
(1/2) teaspoon salt
(1) egg, beaten

1. Lightly brown ground meat in a pan, drain.
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each mold.
4. Bake for 15-20 minutes at 375°F or until lightly brown.
5. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Breath Mint Bones

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(3) tablespoons vegetable oil
(1) egg, beaten
(1/2) cup chopped fresh mint
(1/2) cup chopped fresh parsley

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Buddy’s Beefy Barley Biscuits

(2) cups of whole wheat (or regular) flour
(1) cup milk
(1) tablespoon baking powder
(1) tablespoon vegetable oil
(1) teaspoon garlic powder
(2) tablespoons parsley
(1/2) cup beef broth

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
Canine Cookies

(2) cups of whole wheat (or regular) flour
(1¼ cup milk
(1) tablespoons baking powder
(2) cubes reduced sodium chicken or beef bouillon, dissolved in ¼ cup warm water
(2) tablespoons vegetable oil
(1) egg
(2) tablespoons brown sugar

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Charlie’s Chicken Treats

(2) cups of whole wheat (or regular) flour
(1½ cup milk
(1) tablespoon baking powder
(½) pound ground chicken (lightly browned)
(½) teaspoon salt
(1) teaspoon garlic powder *
*(NOT garlic salt)
(1) egg, beaten

1. Lightly brown ground meat in a pan, drain.
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each mold.
4. Bake for 15-20 minutes at 375°F or until lightly brown.
5. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Chee Chee’s Chicken Treats

(2) cups of whole wheat (or regular) flour
(1¼ cup milk
(1) tablespoon baking powder
(2) reduced sodium chicken bouillon cubes, dissolved in ¼ cup warm water

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Cheesy Bones

(2) cups of whole wheat (or regular) flour
(1½ cup milk
(1) cup reduced fat shredded cheddar cheese
(1) tablespoon oregano
(1) tablespoon baking powder

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
Chick ’n Bones

- (2) cups whole wheat flour (or regular)
- (1/2) cup reduced sodium chicken broth
- (1) cup milk
- (1 1/2) cups shredded cooked chicken
- (1) tablespoon baking powder
- (1) tablespoon softened butter

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Cookie’s Cottage Cheesy Bones

- (1) cup whole wheat flour (or regular)
- (1) cup oatmeal
- (1/2) cup milk
- (1) tablespoon baking powder
- (1) tablespoon vegetable oil
- (1/2) cup cottage cheese
- (1) egg yolk

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

K-9 Carrot Cakes

- (2) cups of whole wheat (or regular) flour
- (1 1/2) cup milk
- (1) tablespoon baking powder
- (1) cup shredded carrots
- (1) teaspoon cinnamon
- (1) tablespoon honey

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Lucy’s Liver Treats

- (2) cups of whole wheat (or regular) flour
- (1 1/2) cup water
- (1) tablespoon baking powder
- (1) cup pureed liver
- (1/2) teaspoon salt
- (1) teaspoon garlic powder*
  *(NOT garlic salt)
- (1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
**Molasses Cookies**

- 1 cup of whole wheat (or regular) flour
- 1 cup cornmeal
- 1 tablespoon baking powder
- 1 cup milk
- 2 tablespoons molasses
- (2) teaspoon garlic powder* (NOT garlic salt)
- (2) cup beef broth or beef bouillon dissolved in warm water

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

**Nora’s Oat Bones**

- 2 cups of whole wheat (or regular) flour
- (2) cups of oats (uncooked oatmeal)
- (1½) cup milk
- 1 tablespoon baking powder
- (2) beef or chicken bouillon cubes, dissolved in ¾ cup warm water

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

**Parmesan Herb Bones**

- 2 cups of whole wheat (or regular) flour
- (1½) cup milk
- 1 tablespoon baking powder
- 1 cup Parmesan cheese
- (1) teaspoon oregano
- (2) teaspoon garlic powder* (NOT garlic salt)

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

**Potato Puppies**

- 2 cups of whole wheat (or regular) flour
- (1½) cup milk
- 1 tablespoon baking powder
- 1 cup instant mashed potatoes (raw)
- (1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
Peanut Butter Dog Treats

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(1) cup regular or organic peanut butter

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Puppy Potroast Bones

(2) cups of whole wheat (or regular) flour
(1 1/4) cup milk
(1) tablespoon baking powder
(1) jar vegetables and beef baby food, strained
(1) cup rice
(1) package unflavored gelatin
(1) egg, beaten
(2) tablespoons vegetable oil
(1) beef bouillon cube, dissolved in 1/4 cup warm water

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Salmon Snacks

(2) cups whole wheat flour (or regular)
(1 1/2) cup milk
(1) can salmon (8 oz, drained)
(1/2) cup minced parsley (or parsley flakes)
(1) tablespoon baking powder

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Sammie’s Soy Biscuits

(2) cups of soy flour
(1 1/2) cup soy milk
(1) tablespoon baking powder
(1) teaspoon reduced sodium soy sauce
(1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
Honey Cinnamon Swirl

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(1/2) cup vegetable oil
(1/2) cup shortening
(1) cup honey
(2) eggs
(1/2) cup cornmeal
(2) teaspoons cinnamon

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Traditional Dog Treats

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(1) teaspoon salt
(1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Thanksgiving Treats

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(1) cup shredded leftover cooked turkey
(1) tablespoon vegetable oil
(1) teaspoon salt
(1/2) teaspoon garlic powder *
*(NOT garlic salt)

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Tuna Treats

(2) cups of whole wheat (or regular) flour
(1 1/2) cup milk
(1) tablespoon baking powder
(1) can of tuna, drained
(1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
Uncle Jack’s Southern Dog Bones

(2) cups of whole wheat (or regular) flour
(1) cup oats (uncooked oatmeal)
(1) cup cornmeal
(1⅔) cup milk
(1 ⅔) cups hot water or meat juice
(1) tablespoon baking powder
(1) egg, beaten
(1) cup wheat germ
(¼) cup margarine
(¼) teaspoon salt

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Vegetarian Dog Treats

(2) cups of whole wheat (or regular) flour
(1¼) cup milk
(1) tablespoon baking powder
(⅛) cup vegetable oil
(2) tablespoons brown sugar
(2) vegetable bouillon cubes, dissolved in ¼ cup warm water
(⅛) cup carrots (optional)
(1) egg

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Vegan Bones

(1) cup finely crushed dried bread crumbs
(2) cups whole wheat flour
(⅛) cup soy milk
(1) tablespoon baking powder
(1⅔) cup vegetable stock

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Veggie Bagel Bones

(2) cups of whole wheat (or regular) flour
(1) tablespoon vegetable oil
(1½) cup water
(1) tablespoon baking powder
(⅛) cup chopped spinach
(⅛) cup chopped carrots
(1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
Wesley’s Wheat-Free Treats

(2) cups of rye or oat flour
(1½) cup milk
(1) tablespoon baking powder
(½) teaspoon salt
(1) egg, beaten

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.

Zeus’ Canine Cakes

(2) cups of whole wheat (or regular) flour
(1½) cup milk
(1) tablespoon baking powder
(½) cup shortening
(1) egg, beaten
(1) tablespoon honey

Frosting:
(12) ounces non-fat cream cheese
(2) teaspoons honey

1. Add all ingredients into a large mixing bowl and mix until well blended.
2. Using a silicone or rubber spatula, spoon the batter into each mold.
3. Bake for 15-20 minutes at 375°F or until lightly brown.
4. Cool on a rack for 30 minutes. For more crispier treats, leave the tray with baked treats inside the oven with the oven TURNED OFF for a minimum of 2 hours.
5. Mix frosting ingredients. Spread onto each bone!