



The following recipes have been approved by the Brandywine Valley SPCA veterinary staff. If you have any other recipes you would prefer making, please send a copy to hmarcus@bvspca.org for approval.

Peanut Butter Cookies

These cookies combine peanut butter, which dogs love, with fish oil, which improves that dog's coat. The organic peanut butter is preferred as it does not contain additives and hydrogenated oils.

INGREDIENTS:

- 2 cups of flour (white or wheat)
- 1 cup of rolled oats
- 1/3 cup of smooth peanut butter
- 1 tablespoon of honey
- 1/2 tablespoon of fish oil (or flax oil)
- 1 1/2 cups of water

DIRECTIONS:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Mix the flour and oats together in a large mixing bowl. Pour in one cup of water and blend until smooth. Add in the peanut butter, honey, and fish oil and mix until all the ingredients are well blended.
3. Slowly add the water until the mixture has a thick and doughy consistency.
4. Lightly flour a cooking surface. Roll the dough onto the cooking surface to create a 1/4 inch thick sheet.
5. Use a cookie cutter to create shapes. Place the cookies onto a baking sheet and bake for 40 minutes.
6. Allow to cool completely before feeding.

Cheddar Dog Biscuits



Prep Time: 30 Minutes

Cook Time: 30 Minutes

Ready In: 1 Hour

Servings: 48

"Cut-out dog biscuits with rolled oats, cornmeal and cheddar cheese. You can change the flavor of these by substituting chicken bouillon for the beef."

INGREDIENTS:

1 cup rolled oats	2 teaspoons beef bouillon granules
1/3 cup margarine	1/2 cup milk
1 cup boiling water	1 cup shredded Cheddar cheese
3/4 cup cornmeal	1 egg, beaten
2 teaspoons white sugar	3 cups whole wheat flour

DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C). In a large bowl, combine rolled oats, margarine, and boiling water. Let stand 10 minutes. Grease cookie sheets.
2. Thoroughly stir in cornmeal, sugar, bouillon, milk, Cheddar cheese, and egg. Mix in flour, 1 cup at a time, until a stiff dough has formed.
3. Knead dough on a lightly floured surface, mixing in additional flour as necessary until dough is smooth and no longer sticky. Roll or pat out dough to 1/2" thickness. Cut with cookie cutter (I prefer bone shaped), and place 1 inch apart onto the prepared cookie sheets.
4. Bake 35 to 45 minutes in the preheated oven, until golden brown. Cool before serving. Store in a loosely covered container.

Peanut Butter & Pumpkin Dog Treats



Prep Time: 15 Minutes
Cook Time: 40 Minutes

Ready In: 1 Hour 40 Minutes
Servings: 25

"Save money and concern for what you're giving your dog by making these dog treats using canned pumpkin, peanut butter, cinnamon, and whole wheat flour."

INGREDIENTS:

2 1/2 cups whole wheat flour
2 eggs
1/2 cup canned pumpkin

2 tablespoons peanut butter
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Whisk together the flour, eggs, pumpkin, peanut butter, salt, and cinnamon in a bowl. Add water as needed to help make the dough workable, but the dough should be dry and stiff. Roll the dough into a 1/2-inch-thick roll. Cut into 1/2-inch pieces.
3. Bake in preheated oven until hard, about 40 minutes.



Pumpkin Ginger Dog Biscuits

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TOTAL TIME: Prep: 20 min. Bake: 2-1/2 hours

YIELD: 18 dog biscuits

INGREDIENTS:

3 cups whole wheat flour
½ teaspoon ground ginger
½ cup pumpkin

1 large egg, beaten
1 tablespoon coconut oil, melted
¼ to ½ cup water

DIRECTIONS:

1. Preheat oven to 275 degrees F. Combine flour and ginger. In the bowl of a mixer, combine pumpkin, egg and coconut oil. Add the flour mixture and mix until crumbly. With the mixer on low, slowly add water 1 tablespoon at a time until dough comes together, but not sticky. On a floured surface, roll dough to ¼ in thickness. Cut with a 3 in cookie cutter. If using a bone shape, press holes in the center of the biscuit with a fork. If using a pumpkin shape, press lines into biscuit with the edge of a spoon.
2. Place 2 in apart on ungreased baking sheet. Bake until bottoms are lightly browned (tops may crack) and treats feel firm when pressed, about 2-1/2 hours. Cool on a wire rack. Store in an airtight container.

OAT AND APPLE PRETZEL DOG TREATS★★★★★

COURSE: DOG TREATS CUISINE: DOG TREATS

KEYWORD: OAT AND APPLE PRETZEL DOG TREATS, PRETZEL DOG TREATS

PREP TIME: 20 MINUTES COOK TIME: 30 MINUTES TOTAL TIME: 50 MINUTES

SERVINGS: 15 TREATS CALORIES: 91KCAL



INGREDIENTS

- 2 cups Bob's Red Mill Gluten Free Oat Flour
- 3/4 cup Bob's Red Mill Gluten Free Rolled Oats
- 1 free range egg beaten
- 1 cup unsweetened applesauce

INSTRUCTIONS

1. Preheat oven to 350F. Line a baking sheet with parchment paper and set aside.
2. Beat egg and set aside.
3. Combine applesauce, oat flour, and rolled oats in a large bowl. Pour all but 1 tablespoon of the egg over the mixture and set aside the remaining 1 tablespoon of egg.
4. Using a wooden spoon, stir the mixture until a dough forms. The dough should be tacky but not overly sticky. Add a bit more or less flour if necessary.
5. Take a two tablespoon sized piece of dough (approximate) and roll into a tube. It should be about 10 inches long and about the width of a pencil.
6. Take each tube and make into a U shape, then twist the ends together and fold back to the top. This makes the pretzel shape. Pinch the ends in to make sure they're secure.
7. Place the pretzels onto the baking tray. Brush the top of each pretzel with the remaining egg.
8. Bake for approximately 25-30 minutes until they're slightly browned and become crispy. The pretzels should be pretty hard, just like pups love them!
9. Remove from the oven and allow to cool before serving.
10. Store in an airtight container for up to 2 weeks.



Turkey Oat Bites - Dog Treats

These treats combine slow-roasted turkey, turkey bone broth, and plain oats (steel-cut or whole). Turkey is a lean and highly-digestible protein that's perfect for dogs with allergies to chicken- or beef-based dog food formulas. It's also a rich source of essential minerals such as riboflavin (supports the metabolism of amino acids and carbohydrates in your dog's body) and phosphorus (works with calcium to keep your dog's bones and ligaments strong). Oats contain vitamin B, which helps maintain a healthy coat, and linoleic acid, which is a type of omega-6 fatty acid that helps to keep a dog's skin strong and healthy. Additionally, dogs who are sensitive to other grains often can tolerate oats. Steel-cut oats are higher in fiber and have a lower glycemic index, so they are preferred, but rolled or quick oats can work too.

INGREDIENTS:

- 7 cups of shredded, deboned turkey meat
- 4-6 cups turkey bone broth, remaining turkey meat and soft cartilage
- 7 cups of plain oats (order of preference: steel-cut, rolled, quick oats)
- 4-6 cups all-purpose flour (the amount needed varies - it's just to get the dough to a stiff consistency)

DIRECTIONS FOR TURKEY:

1. Cook an unstuffed turkey with no seasonings in the oven.
2. Let the turkey cool so you can work with it.
3. Strip off most of the skin; it's very fatty and too much can cause pancreatitis in dogs. Dispose of the excess skin. It's okay for a small amount to remain.
4. Pull off as much of the meat as you can and set that aside for later use.
5. When you've pulled off most of the meat, separate the remaining carcass into sections, and then put into a pot with simmering water. Allow it to simmer (not boil) for at least four or more hours, adding water as needed to keep the carcass bits covered. You'll be creating a rich turkey bone broth.
6. When the broth is a rich golden-brown color, it is ready to be cooled and separated. Strain the liquid and set aside.
7. Work through the bits that were caught in the straining, picking out any bits of bone. Throw the bones away; keep only bits of meat and soft cartilage.

8. In a food processor or grinder, combine the turkey meat from step 4, the broth from step 6, and the bits of meat and cartilage from step 7 to make a soft, wet, pate-like substance. This is the turkey component of the treats you'll be making.

DIRECTIONS FOR THE TREATS:

1. Preheat the oven to 325 degrees Fahrenheit.
2. Mix the turkey component, bone broth, and oats; adding flour as needed to make a somewhat stiff, dough-like consistency.
3. You can make the treats any shape you like - you can roll them into a flat dough about 1/4" - 1/2" thick, and then cut into little squares, or roll them a bit thinner and use a shaped cookie cutter, or roll them into small balls, your choice. Have fun, be creative!
4. Put them on a cookie/baking tray (you may need to do a quick spray of a non-stick cooking oil for regular cookie trays).
5. Bake for 20-25 minutes (they should be dry to the touch) and let cool.
6. Store in an airtight container.