

Messy Pawz

**Dog Treat and Biscuit
Recipes that your dog
will love**

**Specially chosen for all
types of dogs from
puppies to seniors**



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Stella's Favourite Leftover Surprise Cookies

This is our favourite recipe. I like it because I get to use up all the leftovers and the dogs love to gobble them up. When it comes to adding the leftovers, just use your imagination. Avoid onions, avocado, raisins and chocolate etc. but apart from that you'll have lots of fun and your dogs will love them.

Ingredients:

2 cups whole wheat flour
2/3 cup corn meal / flour
2 tablespoons olive oil
½ cup chicken broth
2 eggs and 1 tablespoon of garlic

Leftovers... This could be rice, veggies, chicken skin & gristle (no bones), tuna, pasta... or a combination of all!

Instructions:

Heat oven to 220. In a large bowl, mix together flour and cornmeal. Add oil, broth, eggs and leftovers. The dough should be firm. Let sit 15-20 minutes.

On a lightly floured surface, roll out dough ¼ inch thick

Cut into shapes and place on a tray lined with foil.

Bake for 10-15 minutes, until golden brown. Remove and cool.

Store in an airtight container in the fridge. Without preservatives the cookies will go moldy in the cupboard.



Bone Shaped Cookies



Ingredients:

2 teaspoons dry yeast
½ cup lukewarm water
2 tablespoons dry parsley
2 tablespoons minced garlic

1½ cups chicken broth
3 tablespoons honey
1 egg
5-6 cups whole wheat flour

Instructions:

Preheat oven to 350 ° F (180 ° C).

In a large bowl, dissolve yeast in warm water. Stir in the parsley, garlic, broth, honey, and egg. Gradually blend in flour, adding enough to form a stiff dough.

Transfer to a floured surface and knead until smooth (about 3-5 minutes). Shape the dough into a ball, and roll to ¼ inch (6 mm) thick. Using small bone-shaped cookie cutters, make biscuits! Transfer to ungreased baking sheets, spacing them about ¼ inch (6 mm) apart. Gather up the scraps, roll out again, and cut additional biscuits.



Bake for 30 minutes. Remove from oven and turn over. Bake for an additional 15 minutes, or until lightly browned on both sides. Let cool overnight. (After we finish baking all batches of biscuits, we turn off the oven, then spread all the biscuits out on one baking sheet and set them in the oven to cool overnight. The extra time in the oven as it cools off helps make the treats crispier and crunchier.)

Makes several dozen small bones that keep and freeze well



Bacon Pieces



Ingredients:

6 slices cooked bacon, crumbled
4 eggs, well beaten
1/8 cup bacon fat
1 cup water
1/2 cup non-fat dry milk powder
2 cup whole meal flour
2 cup wheat germ or bran
1/2 cup cornmeal

Instructions:

Mix ingredients with a strong spoon

Drop heaping tablespoonfuls onto a greased baking sheet

Bake in a 350 oven for 15 minutes

Turn off oven and leave cookies on baking sheet in the oven overnight to dry out.

Makes about 4 dozen dog cookies



Yummy Carob Bake



Ingredients:

6 cups white rice flour
1/8 cup peanut oil
1/8 cup margarine -- safflower oil type
1 Tbsp brown sugar
4 ounces carob -- chips, melted
1 cup water
1/4 cup molasses
1/2 cup powdered milk

Instructions:

Mix dry ingredients in a large bowl. Add remaining ingredients and mix until blended.

Dough must be stiff

Chill

Roll dough on a greased cookie pan and cut into shapes 1/2 inch thick.

Bake at 300 for 1 hour.



Liver Slices



Ingredients:

- 2 lbs chicken livers
- 2 cups corn meal
- 2 cups wheat germ
- 2 eggs
- 2 ½ tsp. granulated garlic (not salted)
- ½ cup dried parsley

Instructions:

Liquefy livers in food processor, pour into mixing bowl and add other ingredients. Mix until smooth like a brownie batter. Spread on a cookie sheet (1/2 sheet cake size) (I use paper to line the pan) until it's evenly spread about 1/3 inch thick. Bake at 350 F for about 35 minutes. When cool cut into squares, or whatever shapes you prefer. I keep them in an air tight bag in the refrigerator.



Peanut Butter Yummies!



Ingredients:

1 package dry yeast
½ cup lukewarm water
1 cup mashed potatoes (no green should be apparent)
1 cup milk
¼ cup molasses
½ cup chicken stock

1 cup chunky peanut butter
1 cup whole wheat flour
½ cup rye flour
½ cup rice flour
1 egg
2 cups plain flour

Instructions:

Preheat oven to 325 ° F (165 ° C).

In a large bowl, dissolve the yeast in water.

In a large saucepan, mix together the potatoes, milk, molasses, stock, and peanut butter.

Heat, stirring frequently until boiling

Remove from heat and let cool to room temperature

Add yeast mixture

Gradually blend in the egg, wheat, rye, and rice flours



Add enough white flour to form a stiff dough

Transfer to a floured surface and knead until smooth (about 3-5 minutes).

Shape the dough into a ball and roll to 1/2-inch (12 mm) thick.

Using cookie cutters, cut out biscuits.

Place on ungreased baking sheets, spacing them about 1/4-inch (6 mm) apart.

Gather up the scraps, roll out again, and cut additional biscuits.

Bake for 45 minutes. Let cool overnight. Makes several dozen biscuits that freeze well and have the consistency of pizza crusts, a favorite snack for most spoiled dogs!



Chicken Broth Dog Cookies



Ingredients:

2 cups whole wheat flour
2/3 cup corn meal or flour
1/2 cup sunflower seeds (shelled)
2 tablespoons corn oil
1/2 cup chicken broth
2 eggs
1/4 cup low-fat milk
1 egg beaten

Instructions:

Heat oven to 350 degrees. In a large bowl, mix together flour, cornmeal and seeds. Add oil, broth and egg mixture. The dough should be firm. Let sit 15-20 minutes.

On a lightly floured surface, roll out dough 1/4 inch thick

Cut into shapes and brush with beaten egg.

Bake for 25-35 minutes, until golden brown. Remove and cool.

Store in an airtight container



Yogurt Drops



Ingredients:

16 ounces plain nonfat yogurt

$\frac{3}{4}$ cup water

1 tablespoon chicken bouillon granules

Instructions:

Dissolve bouillon in water, Combine water and yogurt in blender and blend thoroughly, Pour into small containers for freezing, cover and freeze.



Doggy Dipper Delights



Ingredients:

4 cups whole wheat flour
¼ cup cornmeal
¼ cup cooked rice
1 egg
2 Tbsp. vegetable oil
Juice from a small orange
1 2/3 cup water

Instructions:

Mix all ingredients together well. Turn out onto a lightly floured surface and knead. Roll out dough to about 1/8 inch thickness and cut out desired shapes... doggy bones, paws, balls, etc...

Dipping Sauce:

Green Machine

3 cups vanilla chips
1 Tbsp. spinach powder
1 tsp. garlic powder
1 tsp. vegetable oil



Choc Yellow Delight

3 cups carob chips
1 tsp. vegetable oil
1 tsp. turmeric powder

Melt chips in a double boiler or microwave. Add oils and seasonings. Dip tips of cookies, when cooled, into desired sauce and place on a pan lined with wax paper until set.





Vegetarian Dog Cookies



Ingredients:

2 ½ cups flour
¾ cup dry milk powder
½ cup vegetable oil
2 tbs. brown sugar
2 vegetable stock cubes; dissolved in
¾ cup boiling water
½ cup carrots (optional)
1 egg

Instructions:

Preheat oven to 300F. Mix all ingredients into a ball and roll out to about 1/4" thick. Cut into strips or a cutter shape of your own choice. Place on ungreased cookie sheet and bake 30 minutes at 300F.



Soft Doggie Treats

(for older dogs and young puppies)



Ingredients:

3 jars of baby food; either beef or chicken
¼ cup Dry milk powder
¼ cup Wheat germ or cream of wheat

Instructions:

Combine all ingredients in bowl and mix well. Roll into small balls and place on well-greased cookie sheet. Flatten slightly with a fork. Bake in preheated 350F oven for 15 minutes until brown. Cool on wire rack. Refrigerate to keep fresh or freeze. Great for older dogs with teeth problems



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Mutt-loaf Recipe

Ingredients:

- 4 cups of barley
- 1 ½ cups chicken broth
- 1 ½ pounds ground chicken or turkey
- ½ cup cottage cheese
- 2 whole egg
- ½ cup wheat germ or bran
- ¼ cup carrot finely chopped
- ¼ cup spinach finely chopped
- ¼ cup zucchini finely chopped
- 2 cloves garlic
- 1 tablespoon olive oil

Instructions:

Place barley and chicken broth into a sauce pan and bring to a boil, reduce heat and simmer for 20 minutes. Set aside and let cool.

Preheat oven to 350.

In a large mixing bowl add meat, cottage cheese, veggies, and eggs. Mix thoroughly. Add wheat germ, cooled amaranth and olive oil mix well.

Add mixture to loaf pan, bake at 350 for 1 hour or until done.



Bad Breath Banishers



Ingredients:

2 cups brown rice flour

1 Tablespoon activated charcoal (find this at chemist or pet store)

3 Tablespoons canola oil

1 egg

½ cup chopped fresh mint

½ cup chopped fresh parsley

2/3 cup low fat milk

Instructions:

Preheat oven to 400F. Lightly oil a cookie sheet. Combine flour and charcoal. Add all the other ingredients. Drop teaspoonfuls on oiled sheet, about 1 inch apart. Bake 15-20 minutes. Store in an airtight container in the refrigerator