

NO TRICKS, JUST TREATS

Home-made dog treats for your fiendish Furry Friend

TERROR-IFIC TREATS

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

COOK: 30 mins

Directions

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.

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.

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.

Bake 35 to 45 minutes in the preheated oven, until golden brown. Cool before serving. Store in a loosely covered container.

GREAT PUMPKIN BITES

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.

1. Bake in preheated oven until hard, about 40 minutes.

MONSTER MASH BANANA TREATS

2 cups water
2bananas, mashed
2 tablespoons honey
1 teaspoon vanilla extract
1egg
4 1/2 cups whole wheat flour
1 teaspoon baking powder

COOK: 50 mins

Directions

- 1.Preheat oven to 350 degrees F (175 degrees C).
- 2.Lightly grease 2 large baking sheets.
- 3.Combine water, mashed bananas, honey, vanilla, and egg in a large bowl.
- 4.Stir in whole-wheat flour and baking powder.
- 5.Beat dough with an electric mixer on medium speed until ingredients are thoroughly combined, 1 to 2 minutes.
- 6.Turn dough onto a floured surface and knead until no longer sticky, 5 to 8 minutes.
- 7.Roll out dough to 1/4-inch thickness and cut into mini shapes with your favorite cookie cutter.
- 8.Place dough shapes on prepared baking sheets.
- 9.Bake in preheated oven until cookies are lightly browned, about 20 minutes.
- 10.Turn off the oven and leave cookies until thoroughly dry and crisp, 30 to 40 more minutes.
- 11.Remove baking sheets from oven and allow cookies to cool on pans for 10 minutes. Transfer cookies to wire rack to fully cool.

