



Homemade Dog Treats

Looking for a way to spice up your pup's treat jar? We've gathered a selection of homemade treats that are delicious, healthy, and sure to make your pooch feel spoiled. Whether you're looking to celebrate their birthday, a group party, or just want to give Fido something extra special, these treats will make your dog jump for joy!

Have your own treat recipes? We encourage you to email them to us by [filling out a contact form](#) on our website. We would love to hear your favorite dog treat recipes!

Sweet Potato Chews

Ingredients:

- Sweet Potatoes

Preparation:

- Wash sweet potatoes and peel.
- Cut potato down the middle lengthwise.
- Cut slices 1/4 - 1/3in thick and place in a single layer on a cookie sheet.
- Bake for 3 hours at 250F

Oatmeal Cookies

Ingredients:

- 3 cups Oatmeal (uncooked)
- 1 1/2 cups whole wheat flour
- 1 1/2 cups cold water
- 2 egg yolks
- 1 tsp baking soda

Preparation

- Mix all ingredients.
- Spoon onto greased cookie sheet.
- Bake 12-15min at 350F.
- Place on cookie rack to cool
- Store in refrigerator for up to 2 months

Peanut Butter Biscuits

Ingredients:

- 1 1/2 cups water
- 1/2 cup oil (ex: olive oil)
- 3 Tbsp peanut butter
- 2 Tsp vanilla extract
- 2 cups whole wheat flour
- 1/2 cup cornmeal
- 1/2 cup oats

Preparation:

- Combine flour, cornmeal, and oats.
- Stir in oil, peanut butter, vanilla, and water.
- Knead until smooth -- adding flour or water as needed.
- Roll out on a lightly floured surface and cut with cookie cutters
- Bake on greased cookie sheet for 20min at 400F

Carrot Cake or Muffins

We found two different recipes for "Carrot Cakes"!

Carrot Cake Recipe 1:

Ingredients

- 1 cup whole wheat flour
- 1 tsp baking powder
- 1/4 cup almond butter
- 1/4 cup vegetable oil
- 1 cup shredded carrots
- 1 tsp vanilla
- 1/2 cup molasses
- 1 tsp ginger

Preparation

- Mix baking powder and flour.
- Add additional ingredients and mix well.
- Spoon into cupcake cu[s or mini loaf pans, filling 3/4 full. Smooth tops with a spoon.
- Bake at 350F for 30min.
- Serve within a day or two; refrigerate to keep a few more days.

** feel free to use frosting recipe from the following cake!

Carrot Cake Recipe 2:

Ingredients:

Cake:

- 2 cups shredded carrots
- 3 eggs
- 1/2 cup applesauce (unsweetened)
- 2 tsp cinnamon
- 1/2 cup rolled oats
- 3 cups whole wheat flour

Frosting

- 8oz low fat cream cheese, softened
- 1/4 cup applesauce (unsweetened)

Preparation

- Preheat oven to 350F. Lightly spray cups of muffin tin, or cake pan.
- In a large bowl, stir carrots, eggs, and applesauce. Set aside.
- In a medium bowl, whisk cinnamon, oats, and flour.
- Slowly mix dry ingredients to your large bowl (applesauce, carrots, and eggs). Stir until well blended.
- Spoon mixture into muffin tin, or cake pan.
- Bake 25min. cool completely before frosting and serving.
- Refrigerate for up to 2 weeks, or freeze for up to 2 months; if you freeze your mixture, frost your cakes after defrosting.

For Frosting:

- Blend cream cheese and applesauce and spoon into pastry bag for easy decorating or spread frosting by hand.

Pumpkin and Peanut Butter

Ingredients

- 2 1/2 cups whole wheat flour
- 1/2 cup canned pumpkin (not pie filling)
- 1/2 cup peanut butter
- 2 teaspoons cinnamon
- 1 tsp baking powder
- 1/2 cup water as needed

Preparation

- Preheat oven to 350 degrees.
- Mix all ingredients except water; add water as needed to make desired consistency.
- Roll dough on a lightly floured surface to about 1/4 inch thick. Cut into desired shapes.
- Place treats on greased cookie sheet and bake about 20 minutes.

Peanut Butter and Apple

Ingredients

- 2 cups whole wheat flour
- 1 cup oats
- 1 cup peanut butter
- 1 1/2 cup unsweetened applesauce
- 1 tsp vegetable oil (or substitute with any oil, olive etc)
- 1 tsp baking powder

** Depending on the thickness of your batter, you may need to add more applesauce/flour/oats to make a moldable dough.**

Preparation

- Preheat oven to 350 degrees and grease two cookie sheets.
- Mix ingredients until well incorporated.
- Knead dough on a slightly floured surface.
- Roll dough out to about 1/4 inch thickness and cut the dough into desired shapes and place on cookie sheets.
- Bake in preheated oven for 25 minutes or until lightly browned.