



Donna's Peanut Butter Dog Bones

- 2-1/2 cups whole wheat flour
- 1/3 cup peanut butter
- 1/4 cup milk
- 2 eggs
- 1/8 tsp. garlic powder
- 1/4 wheat germ
- 1/4 cup water
- 4 Tbl. margarine
- 2 Tbl. mint
- 1 Tbl. molasses

Directions

Combine flour, wheat germ, garlic powder.

Cut in margarine. Stir in remaining ingredients. (Or put everything in food processor and pulse several times to mix. If you have a large food processor, I'm sure this would work. I don't have a large one so I use my Kitchen Aid Mixer instead.

Roll out dough to about 1/4 inch thick (I put the wheat germ on the surface that I roll out the dough because it makes it easier to handle) and cut with dog bone cookie cutter.

Bake on baking sheet (I use the baking parchment paper on my cookie sheets) or you can spray sheet with cooking spray.

Bake at 350 deg. for 10-15 minutes until lightly browned.

Cool, let dry well (over night or longer to get the moisture out) before storing in plastic bags.



Peanut Butter Dog Treat

- 3 cups barley flour
- 1/2 cup oatmeal (old fashioned oats or quick oats)
- 1 tablespoon oat bran
- 2 teaspoons baking powder
- 1 1/2 cups milk
- 1 1/2 tablespoons blackstrap molasses
- 1 1/4 cups peanut butter

Directions

Preheat the oven to 300 degrees F

Mix the dry ingredients in a large bowl.

Mix the milk, peanut butter, molasses until smooth. You can use a mixer, blender or a whisk.

Add the liquids to the dry ingredients. Mix, using the dough hook on your mixer.

Or, you can mix the ingredients and then knead them by hand.

Or, easiest of all, just put everything into your bread maker and let it do the work!

Roll the dough out to 1/4" thick. Cut into 3" bone shapes with a dog bone cookie cutter. If you want to make larger bones, roll the dough to 1/2" thick.

Or, alternatively, you can use the little 1" dog bone cookie cutter. In this case, roll the dough to 1/8" thick.

Bake the bones for 45-60 minutes for the larger bones (less cooking time for the 1" bones) or until they are lightly browned.

Turn off the oven and let them finish drying overnight. They should be crisp and firm and not move when you press on them.



Bacon Cheese Dog Bone Treats

- 1 cup water
- 1/4 cup vegetable oil
- 1 1/2 cups whole wheat flour
- 1 cup white flour
- 1/2 cup cornmeal mix
- 1 1/2 teaspoons dry yeast
- 2 tablespoons parmesan cheese or cheddar cheese powder
- 1 tablespoon tumeric powder
- 2 tablespoons bacon bits
- 1 tablespoon dry milk

Directions

Place all the ingredients in your breadmaker.

Set the breadmaker for the Dough cycle.

When the dough is done, remove it and divide it into 3 pieces.

Roll the dough until it is 1/8" to 1/2" thick. This depends on the size bone cookie cutter that you are using. For the mini 1" bones, use 1/8" thick. For 3-5" bones, use 1/4" thick. For 6-8" bones, use 1/2" thick.

Cut the bones into bone shapes and place them on a greased cookie sheet.

Cover the dog treats with a clean towel and let them rise in a warm place for 45-60 minutes.

Bake the dog bones at 275 degrees F for 45-60 minutes. Check often to make sure that they don't get too brown.

Turn off the oven and let the dog bone treats finish drying overnight in the oven.



Beef Bones Dog Treats

- 1 c beef or vegetable broth
- 1/4 c olive oil (or you can use canola)
- 1 1/2 c whole wheat flour
- 1 c unbleached flour
- 1 1/2 t dry yeast
- 1/2 c cornmeal
- 2 T wheat bran (can use oat bran cereal)
- 2 T soy flour
- 1 t rosemary, dried (or 1 T fresh)
- 2 t beef bouillon

Directions

Place all ingredients in your bread maker in the order that the manufacturer suggests. You can use the rosemary whole or chop it into little pieces. Your dog will like it either way, and using it whole will be OK in these bones. I do prefer to chop it for the mini bones.

Set the breadmaker for “dough”.

When the dough is ready, remove it and divide it into 3 equal portions.

Roll into sheets (with a rolling pin) that are 1/8” thick for small (1inch) bones, 1/4” thick for 3” bones and 1/2” thick for 5 or 6 inch bones.

Cut out your bones, making sure that your cutter has lots of flour on it so it doesn’t stick.

Bake the bones at 275 degrees F. The little bones will only take a few minutes (perhaps 10); the 3” bones should bake for about an hour. And the large bones should bake for at least an hour and 15 minutes.

Turn the oven off and let the bones sit in the oven for several hours or overnight. The large bones will take quite a bit longer than the others. When they are dry, the treats will be hard and crisp, with no “give” to them.

Beef Bones can be stored at room temperature for a couple of weeks—if they have been dried properly.

If you plan to keep them longer, or you are not sure that they are dry enough, put them in the refrigerator or freezer in a plastic container.



Cheese Dog Biscuits

- 1 cup water
- 1/4 cup vegetable oil
- 1 1/2 cups whole wheat flour
- 1 cup white flour
- 1/2 cup cornmeal
- 1 1/2 teaspoons baking powder
- 3 tablespoons parmesan cheese or cheddar cheese powder
- 1 tablespoon tumeric
- 2 tablespoons flaxseeds
- 1 tablespoon dry milk

Parmesan cheese is easier to find (and less expensive) than cheddar cheese powder.

If you prefer to use cheddar cheese, using the powder (as opposed to using the fresh cheese) is a lot easier than grating it.

Directions

Mix all ingredients in a large bowl, using your mixer. Use a beater that will handle heavier dough, as this will end up being thick like cookie dough.

Divide the dough into 3 portions.

Roll each ball of dough into a sheet that is 1/4" thick, using a rolling pin dusted with flour (or with a cheesecloth cover). You can also use a new kind of non-stick rolling pin and avoid much of the mess!

Using a pizza cutter (I use a large one because the process is much faster.) cut the dough into squares (or any shape that you like).

Bake the biscuits on a greased baking sheet at 275 degrees F for 45-60 minutes.

Check on the dog biscuits frequently to make sure that they don't get too brown.

Turn off the oven and let the dog treats continue to dry for several hours or overnight



Bacon Cheese Twisters

- 1 cup water
- 1/4 cup vegetable oil
- 1 1/2 cups whole wheat flour
- 1 cup white flour
- 1/2 cup cornmeal
- 1 1/2 teaspoons dry yeast
- 3 tablespoons parmesan cheese
- 2 tablespoons bacon bits
- 1 tablespoon dry milk
- 1 tablespoon tumeric



Directions

Place all the ingredients in your bread maker.

Set the bread maker for the dough cycle.

When the dough is ready, remove it and divide it into 3 portions.

Divide the dough into 24 pieces. You can vary the number of pieces, depending on how large you want the twisters to be.

Divide each ball or portion into 2 equal parts.

Roll each part into a long rope or stick.

Place the 2 sticks side by side, pinch the ends together.

Twist the 2 sticks and then place each twister carefully on a lightly greased baking sheet.

Bake the dog treats at 300 degrees F for about an hour. Check to make sure that they don't get too brown.

When they are done to your satisfaction, turn off the oven and let the treats continue to dry and harden for several hours or overnight.

This dog treat recipe yields 24 twisters, more or less, depending on how large you want them to be.



Vegetarian Dog Bones

- 1 cup water
- 1/4 cup olive oil
- 2 cups whole wheat flour
- 1/2 cup unbleached flour
- 1/4 cup barley flour
- 1/4 cup dried soup vegetables (not onion or garlic)
- 1/4 cup brewers yeast
- 1 1/2 teaspoons dry yeast

Directions

Place all of the ingredients in your breadmaker—in the order that you usually do. Use the “dough” cycle.

When the dough is ready, remove it from the bread maker.

Divide it into 3 or 4 balls to make it easier to work with it.

Roll each ball of dough into a sheet. If you are making 3” bones make the sheet 1/4” thick. If you are making 5-7” bones, make the sheet 1/2” thick.

Let the bones rise for 45-60 minutes.

Bake at 300 degrees F for approximately 1 hour or until they feel pretty hard to the touch.

Turn off the oven and let the dog bones continue to dry in the oven overnight.

Store these healthy dog treats in a cool dry place in an airtight container for a period up to 30 days. Or, you can refrigerate or freeze them for longer periods.



Janet's Peanut Butter Puppy Biscuits

- 1 1/2 C Water
- 1/2 C Safflower oil -- No -Substitutes!
- 2 md Eggs
- 3 TB Peanut butter -- no sugar -(Scudder Creamy)
- 2 ts Vanilla
- 1 1/2 C Whole wheat flour
- 1 1/4 C Unbleached white flour
- 1/2 C Cornmeal
- 1/2 C Rolled oats
- Additional flour

Directions

Mix water, oil, eggs, peanut butter, and vanilla with a wire whisk.

Add flours, cornmeal, and oats. Combine with a mixer.

Take one-third of the dough and place on a floured surface.

Flour top of dough. Gently knead, adding more flour as necessary to form a pliable dough (This will require a substantial amount of flour).

Roll out to 1/2 - 3/4 inch thickness and cut shapes using cookie cutters. I use a doughnut cutter so Alexander gets larger and smaller biscuits. Repeat until all dough is used.

Place on an ungreased baking sheet. Bake 400 F, 20-25 minutes, depending on thickness of biscuits .

Leave in oven 20 minutes after turning oven off to crisp. Store airtight.



Teresa's Peanut Butter Puppy Biscuits

1 1/2 cups water
1/2 cup canola oil
2 eggs
3 TBSP crunchy peanut butter
2 TBSP vanilla
2 1/2 cups whole wheat flour
1 cup unbleached flour
1 cup corn meal
1 cup oats (quick oats works fine)
Dog bone cutter

Directions

Mix liquids together including peanut butter
Mix dry ingredients together then mix all together with mixer and roll into ball.
Roll out with flour and use dog bone cookie cutter to make cookies.
Bake on a non-stick cookie sheet for 20 minutes at 400 degrees.
Turn the oven off and let cookies cool in the oven to get crunchy.