



HOLIDAY COOKBOOK FOR DOGS

15 DOG TREAT RECIPES



Christmas Cookies by PROUD DOG MOM

PREP TIME: 20 min | **COOK TIME:** 20 min | **READY IN:** 40 min | **SERVES:** Approx. 80 cookies with mini cookie cutter



INGREDIENTS

For biscuits:

- 3 Cups Oat Flour
- 1 Cup Coconut Flour
- 2 Eggs, Beaten
- 1 Cup Water
- 1/3 Cup Fresh Strawberries, chopped
- 1/4 Cup Mint Leaves
- 1/4 Cup Coconut Oil

DIRECTIONS

1. Line (2) baking sheets with parchment paper.
2. Preheat oven to 350°.
3. Combine oat flour and coconut flour in a large bowl.
4. Add finely chopped mint and strawberries.
5. Add coconut oil, a cup of water, and 2 beaten eggs.
6. Combine all the ingredients together.
7. Knead with your hands until you are able to shape into a solid dough ball. If it is too crumbly, add a tiny bit of water ...1 tablespoon at a time.
8. Roll the dough ball out to approximately 1/4".
9. Use a cookie cutter to cut out your Christmas shapes.
10. Place onto your lined baking sheet.
11. Bake at 350° for 20-25 minutes.
12. For a crunchier texture, turn off oven and let treats cool in the oven so they continue to dry out.
13. Store in airtight container in the refrigerator for up to two weeks or in freezer up to 3 months.

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Peanut Butter Pumpkin Gluten-Free Biscuits by PROUD DOG MOM



PREP TIME: 25 min | **COOK TIME:** 25 min | **READY IN:** 50 min | **SERVES:** Approx. 72 treats with small cookie cutter



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INGREDIENTS

- 3 cups of brown rice flour
- 1 cup oat flour
- 3/4 cup water
- 1/2 cup organic peanut butter
- 1/2 cup 100% pure pumpkin
- 2 tbsp honey

DIRECTIONS

1. Preheat oven to 350°.
2. Line 2 baking sheets with parchment paper.
3. Add brown rice flour and oat flour into a large bowl.
4. Blend together with a whisk.
5. Add remaining ingredients - water, peanut butter, pumpkin, and honey.
6. Mix until it's all blended.
7. Knead with your hands for 3-5 minutes then form into a large dough ball.
8. Roll the dough ball out approximately 1/4" thick.
9. Use your cookie cutter and cut out your biscuits.
10. Place them onto the parchment lined baking pan.
11. Bake in preheated 350° oven for about 25-30 minutes.

TIPS

If you want a harder texture, turn off heat and let the treats cool in the oven. They will continue to dry out and harden as they cool. This recipe is a preview from the *Proud Dog Mom Dog Chef Book*, coming soon!



Easy Pumpkin Treats by DALMATIAN DIY

PREP TIME: 10 min | **COOK TIME:** 15 min | **READY IN:** 25 min | **SERVES:** Approx. 12 treats



INGREDIENTS

- 1/2 cup pumpkin or squash based baby food (110g/4-oz jar)
- 1/2 to 3/4 cup rice flour
- water if needed
- fresh/frozen green peas

DIRECTIONS

1. Preheat oven to 350°.
2. Empty the baby food into a mixing bowl and incrementally add flour, mixing into a firm pliable dough. The amount of flour required may vary slightly depending on your chosen baby food. Work incrementally, using additional flour or a little bit of water to adjust consistency if needed.
3. Hand roll into small bite sized balls (yield will vary with size), place on a lined or non-stick baking sheet, and flatten gently with your hand. To create “pumpkin lines”, press the flat side of a fork or knife gently to make an impression at the center, and the curved side of a spoon gently on either side. Top with a green pea “stem” and gently push into the dough to secure the pea.
4. Bake for approximately 12-15 minutes. Cool before serving or storing.

TIPS

Using a pumpkin/squash baby food (or an alternative orange base, such as sweet potato or carrot) gives these treats a natural orange color. Baby food is a quick and easy way to add delicious nutritious content to homemade dog treats, but always check the label to avoid doggy no-no ingredients, such as onion. Alternatively, you can substitute pureed cooked pumpkin or canned plain pumpkin puree. As liquid content will vary, you may need to adjust the flour quantity or add a little water to get a nice workable dough consistency.

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Peanut Butter and Oat Treats by MACKENZIE SWANHART

PREP TIME: 10 min | **COOK TIME:** 20 min | **READY IN:** 30 min | **SERVES:** 12 treats



INGREDIENTS

- 1 banana
- 2 eggs
- 1/4 cup peanut butter or almond butter
- 1 tbsp coconut oil, melted
- 1 cup whole wheat flour
- 1/2 cup oats

DIRECTIONS

1. Preheat the oven to 350°.
2. In a small bowl, place the banana and mash with a fork. Add one egg, peanut butter and coconut oil and mix well.
3. In a large bowl, combine whole wheat flour and oats. Add the wet ingredients to the dry ingredients and mix until well combined.
4. On lightly floured surface, roll out the dough until 1/4 inch thick. Use a cookie cutter to cut the dough into desired shapes. Arrange the cookies on a parchment lined baking sheet.
5. In a small bowl, whisk the second egg. Using a pastry brush, lightly coat the top of each cookie.
6. Bake for 25-30 minutes, until a deep golden brown. Set aside to let cool completely.

TIPS

Store in an airtight container at room temperature.

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Gluten-Free Holiday Bonbons by THE HONEST KITCHEN

PREP TIME: 10 min | **COOK TIME:** 20 min | **READY IN:** 30 min | **SERVES:** 30 bonbons



INGREDIENTS

- 1 cup The Honest Kitchen Grain-Free Chicken Dehydrated Dog Food
- ½ cup ground beef
- 1 cup canned pumpkin (NOT pumpkin pie mix)
- 1 free range egg
- 1 small handful of quinoa or buckwheat flour

DIRECTIONS

1. Preheat the oven to 350°.
2. Mix equal parts of the Grain-Free Chicken and pumpkin together in a medium sized mixing bowl. Add in the beef, quinoa flour and egg, and mix until well blended.
3. Shape into balls of a size appropriate for your dog, and place it on a greased cookie sheet.
4. Bake for approximately 15-20 minutes or until slightly golden on the out side, but soft in the middle.
5. Cool, and then call in the hounds.
6. These treats will store for about a week in an airtight container in the refrigerator.

TIPS

These treats are quick and easy to make and are suitable for most sensitive pets. Quinoa and buckwheat are not true grains and are very well tolerated even by grain-allergic pets. ALSO: Quinoa flour has quite a strong taste and aroma which most pets love but some animals take a while to get used to it. If you have a fussy pup, buckwheat flour is a perfectly good alternative.

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Pup-kin Spice Biscuits by FEDWELL

PREP TIME: 15 min | **COOK TIME:** 40-45 min | **READY IN:** 60 min | **SERVES:** 36-48 biscuits



INGREDIENTS

- 2 cups of whole wheat flour
- 1/2 cup pumpkin
- 2 eggs
- 2 tbsp peanut butter
- 1/2 tsp cinnamon

DIRECTIONS

1. Preheat the oven to 350°.
2. Combine the pumpkin, egg and peanut butter.
3. Add cinnamon.
4. Slowly mix in the flour.
5. Use silicone treat baking tray, or roll to 1/2 inch thickness and use cookie cutters.
6. Bake for 30-40 minutes until baked through.

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Honey Glazed Sweet Potato Pup Fries by PROUD DOG MOM

PREP TIME: 10 min | **COOK TIME:** 1 hour and 30 min | **READY IN:** 1 hour and 40 min



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INGREDIENTS

- 1 giant sweet potato (or 2 medium)
- 1/4 cup of 100% pure honey

DIRECTIONS

1. Preheat the oven to 250°.
2. Use a cookie sheet with sides and line the bottom with parchment paper.
3. Place a rack in the pan, so the air can circulate.
4. Peel and rinse the sweet potato.
5. Slice into strips for pup fries (about 1/4" - 1/2" thick).
6. Put the sweet potato strips in a bowl and coat with honey.
7. Line coated potato strips onto rack - not touching.
8. Cook in the oven for 90 minutes.
9. Flip them over and cook for another 90 minutes

TIPS

Since all ovens can vary, check the fries as they are cooking. They will be bendable when you take them out of the oven. Let them cool and they will get stiffer. If you want a harder crunchier pup fry, cook it a little longer. Quantity will vary depending on size of potatoes and size of slices. This recipe is a preview from the *Proud Dog Mom Dog Chef Book*, coming soon!

Autumn Apple Puppy Pies by DALMATIAN DIY

PREP TIME: 15 min | **COOK TIME:** 15 min | **READY IN:** 30 min | **SERVES:** 24 pies



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INGREDIENTS

- 1/2 cup unsweetened apple sauce
- 1 egg
- 1 tbsp blackstrap molasses
- 1 tbsp cinnamon (optional)
- 1 1/4 cups rice flour

DIRECTIONS

1. Preheat oven to 350°.
2. Combine apple sauce, egg, molasses, and cinnamon in a bowl.
3. Incrementally add flour until the dough has a nice firm pliable consistency.
4. On a lightly floured surface, roll your dough and cut into shapes. Yield will vary with size.
5. Place on a prepared cookie tray and lightly brush the surface with a pastry brush or damp clean cloth to remove excess flour.
6. Bake for approximately 15 minutes. You can let them sit a while in the cooling oven before removing if you would like a crunchier cookie. Cool before serving and storage.

TIPS

To create mini apple pie shapes as pictured, cut with a small round biscuit cutter, place onto your prepared baking tray, and then roll lightly with a ravioli/pasta cutter to create indentations. This leaves a fluted pattern, but you can use a standard knife to make a straight pattern instead. You may find a very light spritz of olive oil applied just before baking helpful to maintain your pretty pie pattern, as low-fat doggy cookies are dry and often craze a little during baking.

Bite-Sized Turkey Nibbles by THE HONEST KITCHEN

PREP TIME: 10 min | **COOK TIME:** 25 min | **READY IN:** 35 min | **SERVES:** 20 pieces



INGREDIENTS

- 1 cup The Honest Kitchen Grain-Free Turkey dehydrated dog food
- ½ cup warm water
- ½ cup grated Parmesan cheese
- ½ cup fresh raw ground turkey
- 2 free range eggs

DIRECTIONS

1. Preheat the oven to 350°.
2. Hydrate the Grain-Free Turkey with the warm water in a large mixing bowl and stir thoroughly.
3. Add in all the remaining ingredients one by one and stir to form a thick dough.
4. Carefully mold the dough into desired size using your hands.
5. Place on a greased baking sheet.
6. Bake at 350° for about 25 minutes or until slightly crispy on the outside.
7. Cool thoroughly before serving.
8. Keep these treats in an airtight container in the fridge for up to a week or keep them in the freezer and just defrost a few at a time.

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Healthy Autumn Brownies by THE HONEST KITCHEN

PREP TIME: 10 min | **COOK TIME:** 60 min | **READY IN:** 70 min | **SERVES:** 12 brownies



INGREDIENTS

- 2 cups The Honest Kitchen Grain-Free Chicken dehydrated dog food
- 2 free range eggs
- ½ cup sweet potato, cooked and mashed
- ½ cup of cooked parsnips, finely diced
- ¾ cup of diced ham
- ¼ cup grated gruyere cheese (optional)
- ¼ cup of dried cranberries
- 4 tbsp unsweetened applesauce
- 1½ cups warm meat broth
- (low sodium/onion free, if commercial)
- 1 small pinch fresh or dried rosemary (optional)

DIRECTIONS

1. Hydrate the Grain-Free Chicken using the warm meat broth.
2. Crack the eggs into a bowl and whisk lightly.
3. Mix in the applesauce, ham and cheese.
4. Mix the sweet potato (or yam/squash) into the hydrated food, along with the parsnips, cranberries and eggs.
5. Spread in a thin layer onto a well-greased baking sheet.
6. Grate a little extra cheese on top, if desired and cook at 300° for about 60 minutes or until the top is slightly dried and slightly crispy.
7. Cool thoroughly and cut into squares to serve.

TIPS

These rich but wholesome brownie-style treats make use of some of Fall's healthiest vegetables and fruits. Squash or unsweetened canned yams may be substituted for sweet potatoes, if desired.

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Leftover Thanksgiving Muttloaf by FEDWELL

PREP TIME: 15 min | **COOK TIME:** 45-60 min | **READY IN:** 75 min | **SERVES:** 12 muttloafs



INGREDIENTS

- 1 cup turkey
- ½ cup frozen cranberries
- ½ cup diced or mashed sweet potatoes
- ½ cup celery
- 2 egg
- ½ cup oats

DIRECTIONS

1. Preheat the oven to 375°.
2. Place all ingredients into food processor and pulse until ingredients are uniform in size.
3. Fill greased muffin tin with mixture and bake for 45-60 minutes until done.

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"Mistletoe" Mini Meatballs with Breath Freshening Parsley by FEDWELL

PREP TIME: 10 min | **COOK TIME:** 20 min | **READY IN:** 30 min | **SERVES:** 24 meatballs



INGREDIENTS

- 150g lean ground/minced meat
- 1 egg
- 1/2 cup of chopped fresh parsley
- 2 tbsp ground flaxseed (optional)
- 1/2 cup rolled oats
- 1/4 cup wheat germ
- Sprinkle of grated cheese (optional)

DIRECTIONS

1. Preheat oven to 350°.
2. Combine meat and egg in a mixing bowl.
3. Mix in remaining ingredients to combine. Roll into small bite sized mini meatballs (yield will vary with size) and place in a lightly greased baking dish.
4. Bake for approximately 20 minutes until cooked through.
5. Cool before serving or storage (refrigerate or freeze). Pampered pooches might enjoy their treats warmed slightly for extra smell and flavor.

TIPS

Smooching your dog under the mistletoe may be a-ok, but don't forget that some festive decorations can be dangerous for pets. Keep hazards like mistletoe, poinsettias, holly, etc. well out of the reach. Happy Holidays!

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Puppy Love Candy Canes

PREP TIME: 60 min | **COOK TIME:** 12 min | **READY IN:** 80 min | **SERVES:** 5-10 candy canes



INGREDIENTS

- 3 cups whole-wheat flour
- 1/2 cup powdered milk
- 1-cup chicken broth
- 2 large eggs (set one aside for egg wash)
- 1 tsp. peppermint oil
- red food coloring (optional)

DIRECTIONS

1. Whisk all your wet ingredients together until well combined, add dry ingredients, one at a time, stirring between each addition to incorporate.
2. Knead dough on floured surface for 2-3 minutes then divide dough in half, make a well in one half and add the peppermint and food coloring, working it in and adding food coloring until desired color is reached.
3. Place both dough rolls back into bowl, cover, and refrigerate for 1 hour to firm dough.
4. Preheat oven to 350°.
5. Cover a cookie sheet in foil and spray with nonstick cooking spray.
6. Whisk egg for wash in a small bowl.
7. Break each dough color up into an equal number of pieces- about a tbsp or so in size-depending on the size of the dog.
8. Roll each ball into a small snake-like shape. Work on a long sheet of wax paper creating candy canes to prevent sticking- dough will still be some what sticky and that is normal. Twist one of each color together and bend the end to create a hook shape.
9. Place your “Candy Cane” on the foil lined baking sheet. Brush each with egg wash. Bake for 10-12 minutes.

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Homemade Holiday Dog Treats by LEMON & BASIL



PREP TIME: 35 min | **COOK TIME:** 30 min | **READY IN:** 65 min | **SERVES:** 42-44 treats



INGREDIENTS

- 2 cups fresh sweet potato puree
- 1 eggs
- ½ cup oats
- 3 cups whole wheat flour
- 3 tbsp of all natural peanut butter
- ½ tsp cinnamon
- ½ salt (optional)

DIRECTIONS

1. Preheat oven to 350°.
2. Peel and cube two medium sweet potatoes and bring to a boil in pot of water. Reduce to low and simmer approximately 15-20 minutes or until soft. Drain cooked potatoes and puree using blender or food processor.
3. In small bowl, stir together the flour, oats, and cinnamon.
4. In a separate large bowl, whisk together the egg, sweet potato and peanut butter until combined. Stir wet ingredients into dry.
5. Pour onto a floured surface and roll dough out to ¼ - ⅜ inch thick. Cut out using Christmas cookie cutter. The dough will be a little sticky, dust your hands and the rolling pin with a little flour to help!
6. Bake for 30 to 35 minutes until golden brown.
7. Place on cooling racks and let cool thoroughly. They will harden as they cool.

TIPS

The salt can be added to help extend the shelf life of these treats but is not necessary. Do not use a pumpkin spice blend or anything that may contain nutmeg as it is toxic to dogs, even small amounts. I used fairly small cookie cutters and got 45 treats! Your cookie cutter size will determine your quantity.

*Recipe adapted from My Baking Addiction.

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Holiday Thumbprint Treats by FEDWELL

PREP TIME: 20 min | **COOK TIME:** 40-45 min | **READY IN:** 65 min | **SERVES:** 24 treats



INGREDIENTS

- 1 cup whole wheat flour
- 1/4 cup rolled oats
- 1/2 tsp cinnamon
- 1/4 cup water
- 1 egg
- 1/4 cup peanut butter, creamy
- 1/8 cup red jam (strawberry, raspberry, etc.), sugar-free

DIRECTIONS

1. Preheat the oven to 325°.
2. Combine the dry ingredients: flour, oats, and cinnamon.
3. Add water and egg, stir.
4. Add peanut butter.
5. Make 1" balls, and depress the center, creating a well, using your finger or knuckle.
6. Bake on cookie sheet for 40-45 minutes.
7. Once cool, add dollop of jam to center of cookies.

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www.prouddogmom.com



FEATURED RECIPES

Christmas Cookies

Honey Glazed Sweet Potato Pup Fries

Peanut Butter Pumpkin Gluten-Free Biscuits

BOOK COMING SOON:

Proud Dog Mom Cookbook



Mackenzie Swanhart

www.cavegirlinthecity.com | www.2dogstreats.com



FEATURED RECIPE

Peanut Butter and Oat Treats

CREDITS



www.dalmatiandiy.blogspot.com



FEATURED RECIPES

Easy Pumpkin Treats

Autumn Apple Puppy Pies

"Mistletoe" Mini Meatballs



www.thehonestkitchen.com



FEATURED RECIPES

Gluten-Free Holiday Bonbons

Bite-Sized Turkey Nibbles

Healthy Autumn Brownies



www.fedwell.com



FEATURED RECIPES

Pup-kin Spice Biscuits

Leftover Thanksgiving Muttloaf

Holiday Thumbprint Treats



www.lemonbasil.com



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Homemade Holiday Dog Treats

by Kaylee Pauley of Lemon and Basil
(Adapted from My Baking Addiction)