

Barking Good Biscuits and Treats

The Home Made Healthy
Recipes For a
Healthy & Happy Dog



1

Table of Contents

1 BARKING GOOD BISCUITS.....	2
GHOST'S GOODIES.....	2
DEIJA'S VUE'S DELIGHTS.....	2
JACKIE BARKER'S BARLEY CARROT & APPLE BISCUITS.....	3
RIP'S CHICKEN AND CHEESE BOWS.....	4
2 MUNCH MORE MUFFINS.....	6
CHIRP'S CARROT CAKE MUFFINS.....	6
ROO'S LIVER MUFFINS.....	7
MIHA'S APPLESAUCE CHEESE MUFFINS.....	8
JESSICA'S BEST BIB & TUCKER MUFFIN SQUARES.....	8
3 BOW WOW BIRTHDAY BASH.....	10
ECHO'S BIRTHDAY BARK-GANZA CAKE.....	10
ABBEY'S ABSOLUTELY AWESOME CARROT BIRTHDAY CAKE.....	11
MISS MOLLY BY GOLLY BIRTHDAY MEAT CAKE.....	12
4 GROWLING GOOD GOURMET.....	13
PIXIE'S PEANUT BUTTER VEGETABLE COOKIES.....	13
FIDO DIDO DELICIOUS DELIGHTFUL MILKBONES.....	13
MISS DILLI DALI'S MOUTHWATERING LIVER LOVER'S BROWNIES.....	14

Disclaimer:

There is some debate regarding the use of garlic for dog feeding purposes. Some authorities warn against the use of garlic in dogs, whilst many others believe it to be extremely beneficial and to carry a number of health benefits. If used, garlic should be in small amounts.

Dogs thought to be allergic to wheat flour may try an alternate flour such as oat flour but NEVER use corn flour!

Use of any recipe and its ingredients is entirely a matter of individual choice, and if in any doubt, always consult your Veterinarian.

1

BARKING GOOD BISCUITS



2

GHOST'S GOODIES

This recipe was created for a fussy Weimaraner by the name of Ghost. He used to pick at his food and turn his nose up at treats until these hit his bowl.

- 2 ½ cups oat flour + ½ cup reserved
- 1-cup whole wheat flour
- 2 tbsp garlic powder
- ¼ tsp ginger
- ½ cup virgin olive oil
- ½ cup pureed carrots and potatoes
- ½ cup water

In a large bowl mix your flours together (NOT your reserve flour as it will be used to dust your working surface when you roll your dough out) with the garlic powder, the virgin olive oil and the pureed carrots and potatoes. Make sure to mix them well. Slowly add water in very small amounts, until you get firm dough. The amount of water used will vary depending on the

2

veggies you use in your puree. The veggies with more water in them means you could cut back on your additional water.

When you have the dough to the consistency you want, roll it out on a floured surface to about ¼ inch thickness and cut into animal shapes if you want – such as bones, paw prints etc. Just use a cookie cutter. It's easier that way.

Prick the top of each cookie with a fork and bake at 300 degrees for 30-45 minutes or until lightly browned. Turn off your oven and allow the cookies to harden in the oven as they cool off.

Temperatures and length of time to cook these goodies may also vary depending on your oven and your altitude. Keep an eye on them as they are baking. You will know how your oven bakes things and when these biscuits are ready.

Store in a tightly covered jar. Keep for up to a month, but normally don't last that long.

DEIJA'S VUE'S DELIGHTS

Deija Vue is a year and a half old Dalmatian pup and adores carrots, preferably raw thanks a bunch, but she decided she would graciously eat these as an alternative to raw now and then.

- 3 cups whole wheat flour
- 1 cup oat flour
- ½ cup bran
- 1 tsp garlic powder
- 1-cup thoroughly chopped carrots
- ½ cup vegetable broth, chicken broth, beef broth or water
- 2 tbsp sunflower oil
- 2 tbsp maple syrup
- 1 large egg
- 1 tsp vanilla

First preheat your oven to 350 degrees.

In a large bowl, combine flours, bran, and garlic powder. In a food processor, combine carrots, broth (or water) oil, maple syrup, egg and vanilla. Puree the whole mixture until it is smooth and then pour over the dry ingredients and stir very well until it is all mixed thoroughly.

In the same bowl, start kneading the mixture with your hands until you form dough. You may need to add extra flour as you go. When you have firm good dough, put it on a floured working surface.

Use a rolling pin to roll the dough out to about 1/8 inch thick. The thickness is up to you, but if you make them thicker, then you will have to adjust your baking times.

Poke holes in the top of the dough, all over it. Take a sharp knife and cut your dough in to squares, rectangles, triangles or whatever shape you or your dog likes. Put the cookies about 1/2 apart on the cookie sheet.

Bake for 20 minutes or until firm. Then let them cool on a rack. Reduce your oven temperature now to 300 degrees and bake for another 30 minutes until the cookies are hard. When done, let them cool on the counter.

Temperatures and length of time to cook these goodies may also vary depending on your oven and your altitude. Keep an eye on them as they are baking. You will know how your oven bakes things and when these biscuits are ready.

Store in a covered container for up to 30 days – if you can keep them that long that is. Deija tends to go through hers in about a week.

JACKIE BARKER'S BARLEY CARROT & APPLE BISCUITS

Jackie is a Jack Russell Terrier with a personality larger than life for such a small bundle of energy. She had these biscuits created for her just because she took such a shine to the human version of the same biscuit. No, the human version did NOT have garlic in it.

- 2 cups barley flour
- 1-cup bran
- 1-cup whole wheat flour
- 1 tsp garlic powder
- 1 tsp ginger
- 1-cup chicken broth (or water)
- 1/4 cup chopped carrot
- 1/4 cup chopped apple (remove the core)
- 2 tbsp sunflower oil
- 2 tbsp blackstrap molasses
- 1 large egg

Preheat your oven first to 350 degrees.

In a large bowl mix barley and whole wheat flours and bran, garlic and ginger. In a food processor puree chicken broth (or water), apple, carrot, oil, molasses and the egg. Puree until really smooth and then pour over the dry ingredients.

Now start kneading the mixture into dough that holds together well. Lay it on a floured working surface and use a rolling pin to roll it out to about 1/8 inch thick. Again, you can make it thicker, but it will take longer to bake.

Poke holes all over the surface of the dough and use a sharp knife to cut into creative mouth sized shapes for your dog. Put the biscuits about a 1/2 inch apart on cookie sheets.

Bake in preheated oven for 20 minutes until firm. Cool completely outside oven. Reduce your oven temperature to 300 degrees and bake another 30 minutes until hard. Cool once again on the counter.

Temperatures and length of time to cook these goodies may also vary depending on your oven and your altitude. Keep an eye on them as they are baking. You will know how your oven bakes things and when these biscuits are ready.

Sure, you can keep these for up to 30 days in a tightly sealed container. Up out of reach of the dog.

RIP'S CHICKEN AND CHEESE BOWS

Rip is a 10-year old Blue Heeler who would live solely on treats if he were allowed to. He only gets these treats twice a day as he makes such a fool of himself over these he gets downright silly.

- 1-cup barley flour
- 1-cup whole wheat flour
- 1-cup chicken broth (for any broths listed in these recipes, use either no salt canned broths or your own home made broths)
- 1 cup grated parmesan cheese
- 1 garlic clove, minced thoroughly (or use garlic powder a 1/2 tsp)
- 1/2 tsp powdered kelp (optional)
- 1 egg white (beaten)

Throw all the ingredients into a large bowl. Now the trick with this dough is it has to be handled a LOT so you need to make sure it is easy to work with. In other words either add flour or water to make that happen as necessary.

Put dough onto a floured surface and roll into ½ inch thick ropes and make a bow – well, you can make them look like a pretzel too if that works best. Trim the ends and incorporate the left over dough back into the working batch of dough you are using.

Place the bows on an ungreased cookie sheet and bake at 375 degrees for 90 minutes. When you take them out of the oven, brush them with the beaten egg white and put them back in the over for another 45 minutes. Turn the oven off and let them harden in there overnight.

Temperatures and length of time to cook these goodies may also vary depending on your oven and your altitude. Keep an eye on them as they are baking. You will know how your oven bakes things and when these biscuits are ready.

2 MUNCH MORE MUFFINS



CHIRP'S CARROT CAKE MUFFINS

Chirp is a Heeler/Shepherd cross with a real zest for life who got his name because he hides under the couch and "chirps" at his best buddy Deija Vue to come and play with him. He inhales these muffins and has been known to swipe them off the counter before they are cool.

- 1-cup whole wheat flour
- 1/2 cup regular white flour
- 1/2 cup cornmeal (if your dog is allergic to cornmeal, substitute bran, or wheat germ)
- 2 cups grated carrots
- 1/2 cup pure virgin olive oil
- 1-cup beef or veggie or chicken broth (or water)
- 1/3 cup honey
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp garlic powder
- 1 egg

Icing: optional

Commercial dog food with gravy. Just take a teaspoon of the gravy from the can and dribble it on top of the muffins.

In a large bowl combine flours, carrots, baking soda, baking powder and garlic powder. Add oil, broth (or water), egg and honey then blend very well.

You might want to use paper liners on your cupcake/muffin pans, just makes things easier for clean up later. Pour the batter into the liners (or if you want use greased cupcake tins) until they are about 2/3 full.

Bake at 250 degrees for about 25 – 30 minutes or until a toothpick inserted into the center comes out clean.

Temperatures and length of time to cook these goodies may also vary depending on your oven and your altitude. Keep an eye on them as they are baking. You will know how your oven bakes things and when these muffins are ready.

Remove from oven to completely cool. Then just prior to serving add the gravy "icing". These muffins freeze beautifully, but don't freeze them with the icing or they get wet when they defrost.

ROO'S LIVER MUFFINS

Roo, bless his sweet Border Collie heart, passed over Rainbow Bridge at the age of 17 years which is 119 in human years. He was a lovely soul and adored his once daily Liver Muffins. And because these ARE so RICH, do not give more than one a day.

- 1lb of chicken livers
- ½ cup sunflower oil
- 4 cups wheat germ (if your dog is allergic to wheat, substitute bran)
- ½ tsp bone meal (you can get this at a health food store)
- 1 tsp garlic powder

Puree the chicken livers a few at a time so not to clog the blender, then slowly add the oil, wheat germ or bran, the bone meal and the garlic powder.

For small dogs, put this into ice cube trays and freeze it. Then warm one a day and serve. For larger dogs use muffin tins/cups and freeze. You can warm one a day and serve as well. It would save you some clean up time if you used lined muffin tins and once they are warmed, just peel the paper off.

MIHA'S APPLESAUCE CHEESE MUFFINS

Miha was a Dobie girl who crossed over the Bridge too soon, but left her owner's life enriched for having known such a wonderful girl. She had a special soft spot in her heart for these muffins and was usually miffed when she was only allowed to have one a day.

- 1-cup oat flour
- ½ cup whole wheat flour
- ½ cup all purpose flour
- 1 tablespoon baking powder
- 1 cup grated parmesan or Monterey jack cheese (cheddar works well too)
- ½ cup thoroughly grated carrot
- ½ cup applesauce (unsweetened)
- 2 large eggs
- 1-cup milk
- 1/4 cup pure virgin olive oil

Combine the flours and baking powder and mix well. Add the cheese, carrots, and applesauce using a fork to mix them into the flour until they are well distributed. If need be use your fingers.

In another bowl, beat the eggs. Then whisk in the milk and oil. Pour this mixture slowly over the flour mixture, and stir gently until just combined. You may not need the whole mixture, but if your mix is a bit on the "dry" side, then use it all.

Fill the muffin cups (either greased or lined) three-quarters full. Bake for 20-25 minutes, or until the muffins feel springy.

Temperatures and length of time to cook these goodies may also vary depending on your oven and your altitude. Keep an eye on them as they are baking. You will know how your oven bakes things and when these muffins are ready.

JESSICA'S BEST BIB & TUCKER MUFFIN SQUARES

Jessica was a loving and good-natured Rottweiler rescue girl who came to her new home at the age of 10 years old (70 in human years). She only lived until she was 11 ½ years old, but shared a love so great it was bigger

than the whole outdoors. She was really fond of these muffins squares made to tempt her flagging appetite.

- 1 beef bouillon cube
- ½ cup cracked wheat flour
- ½ whole wheat flour
- 1-cup wheat germ
- 1-cup flax
- 1/2 cup cornmeal
- 2 eggs
- 1/2 cup olive oil
- 1 tablespoon minced garlic
- 2 cups water or chicken, beef or veggie broth

Preheat oven to 375 degrees.

Dissolve bouillon cube in warm water. Combine flours, wheat germ, flax and cornmeal, eggs, oil, garlic and water or broth.

Spray two cake pans with cooking oil, and sprinkle with flour. Bake 50 minutes. After removing muffin "cake" from oven, turn upside down and let cool. Cut muffin "cake" into squares your dog can handle.

3

BOW WOW BIRTHDAY BASH



4

ECHO'S BIRTHDAY BARK-GANZA CAKE

Sweet Echo was 11 ½ years old when she crossed the Rainbow Bridge. Never a sweeter Doberman you'd ever meet. She went nuts on her birthday for this cake created in her honor for her first birthday. She couldn't decide whether or not to eat the cake or chase the balloons.

- 1-cup cake flour
- 1 1/2 tsp baking powder
- 1 tsp vanilla
- ¼ tsp garlic powder
- ¼ tsp ginger
- ¼ cup softened shortening
- ¼ cup shredded carrots
- ½ cup sugar (yes – sugar – so don't let them eat the whole thing at once, but you need sugar in a cake recipe)
- 1 egg (large)
- ½ cup milk (skim)

Icing

Liver pate or commercial dog food gravy from the can

Candles

Optional

Singing

Has to be a rendition of Happy Birthday with or without accompaniment from your dog.

Caution: don't leave this cake on the counter to cool. Humans have been known to cut a slice before they asked whom the cake was for.

In a large bowl thoroughly mix your flour, baking powder, garlic powder and ginger. In a separate mixing bowl beat the shortening until creamy. Tip: warm it up a touch in the microwave to make beating easier. Add sugar gradually and beat well. Then add the milk and egg until your mixture is light and fluffy. Now add milk, alternating with the flour mix to the shortening mix (roughly 1/3 at a time), and end with the flour. Make sure you stir really well.

Pour the mixture into either a 10 x 15 inch pan, or use 6 muffin tins (greased). Bake at 350 degrees for about 25 to 30 minutes or until the top is springy. Cool on the counter (and warn the rest of the family not to eat it) and then ice with liver pate or gravy just before giving your dog a piece.

ABBEY'S ABSOLUTELY AWESOME CARROT BIRTHDAY CAKE

Abbey is a Belgian Malinoise with an attitude and a heart full of mischief and love. She just drools for this cake when it's her birthday and has even been known to sing for it – in the key of "B" (ark)

- 1 cup whole wheat flour
- ½ cup cornmeal
- 1-cup bran
- 1 tsp baking soda
- 1 tsp garlic powder
- 2 cups finely grated carrots
- 1 beaten egg
- 3 tbsp pure virgin olive oil
- 1-cup chicken broth (beef or veggie or water)

Icing

Optional

Light dusting of icing sugar or commercial dog food gravy from a can (on cool cake, not warm)

Preheat oven to 375°F.

Combine flour, cornmeal, bran, baking soda, garlic powder, and carrots in a large bowl. Add beaten egg, oil, and chicken broth. Mix the ingredients extremely well. You can either pour the batter in a cake pan (10 x 15), or use lightly greased muffin tins or use muffin tin paper liners. Bake for 15 minutes, or until a toothpick comes out clean from the center of a muffin. Remove muffins and cool completely before storing or freezing.

MISS MOLLY BY GOLLY BIRTHDAY MEAT CAKE

Molly is a Schipperke cross with Jack Russell and is the cutest little bug. She's has a grand sense of humor and loves to play hide and seek the rawhide.

- 1 pound lean ground beef
- 1 large egg
- 2 cups oatmeal (you may need more or less depending on how "dry" you want your cake)
- 1 tsp garlic powder
- 1 tsp ginger
- 1 cup grated carrot

Icing

Optional

Mashed potatoes (no salt, no butter and a thin coating)

Make a meatloaf from ground beef, oatmeal, egg, garlic, ginger and grated carrot. Turn it into a cake pan or a loaf pan and bake at 350 degrees until done.

4

GROWLING GOOD GOURMET



5

PIXIE'S PEANUT BUTTER VEGETABLE COOKIES

Pixie is a small dog of undetermined origins but oh – what a dolly! Happy go lucky, smart and sassy she jumps for these cookies with a real joie de vivre!

- 1 ½ cups whole wheat flour
- ¾ cup smooth unsalted peanut butter
- ¼ cup thoroughly pureed carrot
- ½ cup veggie broth or water
- 3 tbsp honey

In a large bowl, combine the peanut butter, carrot, veggie broth or water and honey. Mix until it is nice and smooth.

Gradually add flour and stir until smooth, and then arrange teaspoon sized balls on an ungreased cookie sheet. Flatten with a fork.

Bake at 350 degrees for about 20 minutes – keep an eye on these as they burn easily – until they are firm. Turn your oven off and let them harden.

FIDO DIDO DELICIOUS DELIGHTFUL MILK BONES

Fido was a Shepherd and something mixed farm dog who lived to be close to 17 years old (119 in human years). Even when he started losing his sight

and his hearing, his nose told him when his fave treats were coming. He ate these cookies with great gusto.

- 3 cups whole wheat flour, or oat flour or rye flour or cracked wheat flour
- ¾ cup hot water
- 1/3 cup margarine (don't use butter it won't work the same as margarine)
- ½ cup powdered skim milk (or whole if you prefer it)
- 1 tsp sea salt (or regular salt)
- 1 tsp garlic powder
- 1 tsp powdered kelp (or ginger)
- 1 egg (beaten)

In large bowl pour hot water over the margarine. Stir in powdered milk. Add flour and all other dry ingredients, 1/2 cup at a time. Knead to form stiff dough. Pat or roll out to ½ inch thickness. Cut into bone shapes or any other shapes you like. You can even buy cookie cutters with seasonal themes.

Bake at 325 degrees for about 50 minutes. Cool on the counter. These biscuits dry out quite hard.

MISS DILLI DALI'S MOUTHWATERING LIVER LOVER'S BROWNIES

Miss Dilli was one unusual girl – a liver spotted Dalmatian – born and raised with a litter of 11 puppies. She always did like her own personal space thanks. But despite her desire to be in her basket by herself and not share with the darn cats, she still wagged her tail from sun up to sun down. Dear Miss Dilli passed on at the age of 11 ½ years and these brownies were created for her to tempt her to eat.

- 3 to 3 ½ pounds of liver (chicken or beef)
- 1/2 cup cracked wheat flour
- ½ cup oatmeal
- 1 cup white flour
- 1 cup whole wheat flour
- ½ cup cornmeal
- 3 thoroughly crushed garlic cloves
- 2 cups grated parmesan cheese (or cheddar)

Preheat oven to 350 degrees. Cover your cookie sheet with foil, and give it a light spray of cooking oil, sprinkle lightly with corn meal and set aside.

Puree liver and garlic in food processor or blender.

Pour into large bowl and blend in the rest of the ingredients then spread evenly onto cookie sheet. Note: the mixture will be thick. Sprinkle lightly with corn meal.

Bake until no pink is left - about 30 min. Turn the oven off but leave the brownies inside until they are cool. Cut in pieces and serve. DO NOT give your dog too many slices of this, as it is very rich and can cause an upset stomach and the runs.

BONE APPETIT!!!!!!!

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