



ULTIMATE DOG TREAT RECIPES

EASY HOMEMADE TREATS FOR
EVERY OCCASSION

DOGVILLS.COM



Making homemade treats for your dog is a great way to save money, control your dog's diet more closely and have a little fun in the kitchen. Even if you're thinking "but I'm a horrible baker!" you can still whip up delicious goodies for your trusty canine companion. Trust me, dogs are far less picky than your two-legged family members! Plus, homemade recipes for dogs have fewer ingredients than, say, that 12-layer rainbow cake you've been eyeing on Pinterest!

At DogVills, we love sharing easy homemade recipes for dogs that don't require trips to fancy grocery stores or exotic pet stores to gather ingredients. Just about every recipe in this book- and on our site- features ingredients you either have on hand or can grab during your weekly trip to your favorite grocer.

Many of our recipes are hypoallergenic, making them great for dogs with allergies. Just keep in mind that all dogs have different allergies, so even if it says "hypoallergenic," please check with your vet to make sure it fits in with Fido's particular needs. Be sure to check out our "tips" section at the end of this book for more hypoallergenic ingredient swaps.

I know you want to dig in and start baking, so I'll let you get to it!

Section 1: Basic Treats for All Dogs



Beef Stew Crunchers

Ingredients:

- 1 1/3 Cup All Purpose Flour
- 1/2 Cup Water
- 2 Beef Bouillon Cubes
- 1/2 Cup Crushed Dry Veggie Chips

Instructions

Preheat the oven to 350. Dissolve the bouillon cubes into the water. Crush the veggies chips and set aside. Measure the flour into a small bowl. Add the broth and dried veggies, mix well until a soft dough forms. Add additional liquid if too dry, or flour if sticky. Put the dough onto a floured surface and use cookie cutters to make shapes, if desired. Otherwise, just twist strips into rings. Bake for 10 minutes on a cookie sheet.



Peanut Butter Basic Biscuits

Ingredients:

- 1 C coconut flour
- 1 C oats
- 1 1/2 tsp baking powder
- 1 C water, boiling
- 1/3 C creamy peanut butter
- 1 egg (or 1/4 cup unsweetened applesauce if your dog is allergic to eggs)

Directions:

Preheat oven to 350 degrees and line a cookie sheet with parchment paper. Flour your cutting board, the rolling pin and your hands. Combine all the ingredients in a medium-sized bowl, then knead with your hands to form a dough. Roll it out onto your cutting



Pumpkin & Oats Treat

Ingredients:

- 1 Banana
- 3 Tablespoons Pumpkin Puree
- 1 Egg
- $\frac{1}{4}$ cup Rolled Oats
- 1 $\frac{1}{2}$ cups Garbanzo Bean Flour

Directions:

Preheat oven to 350. Mash the banana and pumpkin puree together in a large bowl. Make it a chunky mash, not too fine. Add in the oats and the egg. Stir to combine. Add the flour and stir to blend all ingredients together well. Scoop up tablespoons and drop on your lightly greased cookie tray about an inch apart. Bake for 15 minutes. Cool before serving.



Pumpkin Donut Holes

Ingredients

- 1 Cup of Flour
- 1 Large Egg
- 2/3 Cup Pumpkin Puree
- ½ Teaspoon Baking Soda
- ¼ Salt

Instructions

Preheat oven to 350. In a medium bowl, beat egg and pumpkin until smooth. You can whisk by hand or use an electric mixer. Fold (by hand) in the flour, baking soda and salt. Mix well until fully combined and a soft dough forms. Refrigerate for about 10 minutes or until dough can easily be rolled into balls. Roll into desired sized balls and place on a cookie sheet. Bake for about 15 minutes or until golden brown



Almond Oatmeal Cookies

Ingredients

- 1 Cup Rice Flour
- ½ Cup Oatmeal
- ½ Cup Almond Butter
- 2 Eggs
- 2 Tbsp. Water

Directions

Preheat oven to 350. In a bowl combine all ingredients except the water and mix thoroughly. Add water a teaspoon at a time until a dough comes together. Roll the dough out to ¼ inch thickness on a floured cutting board and cut into desired shapes. Place on a lightly greased cookie sheet. Bake about 12 minutes, until slightly browned on the bottoms.



Fresh Breath Dog Treats

Ingredients

- 3 cups old-fashioned oats (gluten-free)
- 1 cup fresh parsley, loosely packed and finely chopped
- 1 medium carrot, peeled and grated
- 1 ripe banana, peeled
- 1 large egg, beaten
- 1 tablespoon coconut oil, melted

Instructions

Preheat oven to 325°F. In a blender, pulse the oat until it becomes like flour. Set aside. Mash the banana in a bowl. Add the beaten egg and coconut oil. Mix well. In another bowl, mix the carrots and parsley. Add the oats and the banana. Mix slowly, so it evenly distributes. Knead until moistened. Dust flour on a clean surface or large cutting board. Put the dough on the surface. Knead it for few minutes until you form a soft ball. With your hands, pull away small pieces and roll them into ball. Flatten slightly with your hand. Place each ball on cookie sheet lined with parchment. Bake for 30 minutes or until they are just a nice golden brown color. Store the treats in an airtight container after they cool.

No Bake Peanut Butter Dog Treat

Ingredients

- 1 cup pumpkin puree (remember, NOT pumpkin pie mix, just the plain puree)
- ¼ cup peanut butter
- ¼ cup milk (doesn't have to be whole milk, you can use whatever your family uses. We use 1%)
- 3 cups old fashioned oats, (divided as below)

Instructions

Beat the pumpkin puree, peanut butter and milk on medium-high in the bowl of an electric mixer using the paddle attachment. If you don't have one, you can also use a plain old bowl and spatula; you'll just have to work a little harder. Gradually add 2½ cups old fashioned oats at low speed, beating just until it's mixed in. Using a small scoop or spoon, roll the mixture into 1¼-to-1½-inch balls. You'll get about 20 out of it. Roll the balls in the other ½ cup of oats, pressing down just a little so they coat the balls. Cover and place in the refrigerator for about an hour, or until they're nice and firm.

Fido's "Chocolate" Chippers (Made with Carob)

Ingredients

- 1 cup Rice Flour
- 1/2 cup Carob Powder
- 1 teaspoon Cinnamon
- 3/4 cup Water (plus more as needed)
- Handful of Carob Chips (optional)

Directions

Preheat oven to 350 degrees and line a baking sheet with parchment paper. Combine all ingredients in a large bowl. Knead with hands until a smooth dough forms. Add a teaspoon of water at a time if the dough is too dry. Roll out the dough onto a floured work surface, about ¼ inch thick. Use a cookie cutter to cut into treats. Transfer to baking sheet and bake for 10-15 minutes. Cool before serving.



Easy Cheesy Cheddar Treats

Ingredients

- ½ cup grated cheddar cheese
- 3 tbs olive oil
- 3 tbs applesauce
- 1 cup flour
- Milk (see below for how much)

Instructions

Add all the ingredients minus the milk to a bowl. Slowly add milk, just enough to bring it all together until you can form a sticky ball. Cover and chill for an hour. Now roll into bite-sized balls or roll onto a floured surface and cut into shapes. Transfer to a cookie sheet. Bake at 375 degrees for 15 minutes or until golden brown.



Frozen Peanut Butter Banana Pup-Pops Dog Treat Recipe

Ingredients

- 32 oz. vanilla yogurt
- 1 medium ripe mashed banana
- 2 Tbs. peanut butter
- 2 Tbs honey

Instructions

Just put all the ingredients into a blender, then blend until smooth! Pour the mixture into an ice-cube tray and freeze. You can also pour it into those little Dixie cups, then cut away the cup before serving, but the ice-cube tray method is a lot more convenient when you have a packed freezer like I do!

Low-Cal Carrot Crunch

Ingredients:

- 1 medium ripe banana
- 1 c. shredded carrots
- 1/4 c. unsweetened apple juice
- 1/8 c. water
- 1 1/2 c. whole wheat flour
- 1 c. rolled oats

Directions:

Preheat oven to 350. Place parchment paper on your cookie sheet. Using a medium bowl, mash the banana, then stir in the carrots and juice. Add your dry ingredients and combine until they are mixed. Knead into a dough, turn it out onto a floured surface. Roll it until it is about 1/4 inch thick. Use your favorite cookie cutter to cut into shapes, then make strips with the excess. Bake for 25 minutes. Let cool before serving.

Banana Cookies

Ingredients:

- 1 1/3 cup oat flour (plus a little more as needed)
- 1/2 cup nonfat powdered milk
- 1 egg
- 1/3 cup mashed ripe banana (if eliminating the egg, add another 1/4 banana)
- 1/4 cup melted coconut oil
- 1 vegetable or chicken bouillon cube
- 1/2 cup hot water
- 1 tablespoon brown sugar

Instructions:

Mix all of the ingredients in a large bowl until blended. If it's too runny, add a teaspoon more oat flour at a time until it forms a nice dough. Knead on a floured surface. Roll out to about 1/4 inch thick. Cut into shapes.

Mix all ingredients until well blended. Knead for 2 minutes on a floured surface.

Roll to 1/4 " thickness. Use a 2 1/2" bone shaped cookie cutter (or any one you prefer). Bake for 30 minutes in a 300 degrees oven on ungreased cookie pans.

Section 2: Hypoallergenic Dog Treats

The treats in this section are specially formulated for dogs with allergies. While we do our best to eliminate all the most common allergens, please remember that every dog is different. If your dog has extreme allergies, it's best to run ingredients by your vet or canine nutritionist first. The most common allergens in dogs, in order, are: beef, dairy products, chicken, lamb, fish, chicken eggs, corn, wheat and soy. Since some of the hypoallergenic recipes do contain one of these ingredients (most commonly, eggs), I'm providing you with a list of alternatives. If your dog is allergic to one of the ingredients in these recipes, try swapping it out with an alternate. Yes, it will change the taste and maybe even the consistency a bit, but your dog will still enjoy it!

Alternatives for common allergens:

Beef: substitute with another more allergen-friendly meat. Ground turkey almost always works in place of ground beef. If you want to get fancy and have a specialty butcher nearby, venison is a good alternative.

Dairy: This runs the gamut from milk to yogurt. If a recipe calls for milk, you can use almond milk in its place IF it's not sweetened with xylitol (it's deadly for dogs) or flavored in any way. Soy milk is another alternative as long as your dog doesn't have a soy allergy. Just use both in moderation. For recipes that call for yogurt, you can sub with sour cream, dairy-free yogurt (sold in stores) or silken tofu. You can also try your hand at making your own dairy-free yogurt. Just search for recipes.

Chicken: Turkey is the easiest substitute. If the recipe calls for a chicken broth, you can swap it with a vegetable broth instead.

Lamb: Pretty much any other meat that your dog isn't allergic to. We don't have any recipes with lamb in it, so you're safe here.

Fish: Again, just swap it out for a protein that your dog can handle. We don't have any fish recipes.

Chicken Eggs: While not as common as dairy allergies, dogs can be allergic to chicken eggs. You can either swap it out with another type of egg or use an alternative such as ¼ cup applesauce per egg, ½ banana per egg, or a mixture of 1 tablespoon water, 1 tablespoon vinegar, 1 teaspoon baking powder per egg.

Corn or wheat: Substitute corn or wheat flour with oats, pea flour, chickpea flour, coconut flour, lentil flour or tapioca



3-Ingredient Hypoallergenic Sweet Potato "Jerky" Dog Chew Treats

- Ingredients
- 1 large sweet potato
- 1 Tbsp. olive oil or melted coconut oil (see below)
- Cinnamon (see below for alternative spices to add)

Instructions

Preheat oven to 250. Line baking sheet with foil or parchment paper. Wash and dry the sweet potatoes, then slice into thin circles (about $\frac{1}{4}$ inch thick). Combine your oil and cinnamon. If you are using coconut oil, melt it in the microwave for about 10 seconds. If it's still not melted, just add a few seconds at a time until it is. If you're using olive oil, no need to melt. Toss the sweet potatoes in the oil & cinnamon mixture. Place on your cookie sheet evenly spaced. Bake for 2-3 hours, until they are nice and chewy, like a jerky texture. Cool and serve! Store left overs in an airtight container.



Zucchini Veggie Dog Treat

Ingredients

- 2½ cups rice flour
- 1 cup cooked zucchini
- 1 tsp dried parsley
- 6 tbsp low sodium, low fat broth
- ½ cups cold water

Instructions

Preheat Oven to 350 degrees. Combine the rice flour and the dried parsley together in a large bowl. In another bowl, combine the zucchini, broth and water. Gently mix the dry and wet ingredients. Knead the mix with your hands until it forms a dough. Using your hand or a spoon, scoop out balls of mix, roll into treats, then flatten with your hand. Place them on a non-stick baking sheet or round cake pan. Bake for about 25 minutes. Store in an airtight container, and freeze any treats that your dog won't consume within a week.



Cool Berry Blast Treats

Ingredients:

Strawberries and Blueberries (the amount depends on how many treats you want to make, but go with an equal amount of both)

Optional: 1/2 tsp of Honey can be added to the strawberries or blueberries

Directions:

Blend the blueberries and, if desired, the honey in a blender until smooth. Pour into your cup or mold, filling halfway. If you're using a larger plastic cup, just fill it up about half an inch or so. Freeze for about 30 minutes. Blend the strawberries and honey until smooth. Pour over top the frozen blueberries, creating a layer about the same size as the blueberries. Freeze until solid. Pop out and serve to your pooch!



Hypoallergenic Chicken Biscuits

Ingredients:

- 1 ¼ Cups Rice Flour
- 3 Tbsp. Vegetable or Canola Oil
- ½ teas. Salt
- 1/3 Cup Chicken Broth or Water

Directions

Preheat oven to 325. Mix all ingredients in a bowl to form a dough-like consistency. Roll out on a lightly floured surface to ¼ inch. Cut with bone-shaped cookie cutter. Place on a cookie sheet and bake at 325° for about 15-20 minutes, just until the bottoms turn slightly brown. Remove and let cool. Store in airtight container.



Limited-Ingredient Hypoallergenic Treats

Ingredients

- 1 ¼ C Rice Flour
- 3 TBSP Coconut Oil
- ½ tsp Salt
- 1/3 C Water

Directions

Preheat oven to 325 and line a cookie sheet with parchment paper. Stir all ingredients in a bowl until you achieve a play-dough like consistency. If it's too dry, add 1-2 tablespoons of water. Knead the dough until smooth. Toss rice flour onto your cutting board, then roll out the dough to about ¼ inch in thickness. Use your cookie cutter to cut out the treats and place on lined cookie sheet. Bake 15-20 minutes, until just brown on the bottom. Cool, then store in airtight container.

Coconut Peanut Butter Bones

Ingredients:

- 1 C coconut flour (if your dog is not allergic to wheat and you can't find coconut flour, you can use 1 cup of wheat flour)
- 1 C oats
- 1 1/2 tsp baking powder
- 1 C water, boiling
- 1/3 C creamy peanut butter
- 1 egg (or 1/4 cup unsweetened applesauce if your dog is allergic to eggs)

Directions:

Preheat oven 350 degrees. Line a cookie sheet with parchment paper. Flour cutting board, the rolling pin and your hands. Working with your hands knead the batter, adding a bit more flour if it is too sticky. Roll dough out onto work surface with floured rolling pin to about ¼ inch thick. Use cookie cutter to cut out shapes. Transfer to cookie sheet. Bake for 20 minutes. Cool.

Section 3: Holiday Dog Treat Recipes



New Year's Dog Treats

Ingredients:

- 1 C peanut butter
- 1 C skim milk
- 1 TBSP baking powder
- 2 C wheat flour
- Cocktail glass cookie cutter
- Wine bottle cookie cutter

Icing Ingredients:

- 4 ounces of cream cheese, room temp
- 2 TBSP vegetable oil
- 1 tsp vanilla
- 1/2 tsp honey

Directions:

Preheat the oven to 375 degrees. Line a baking sheet with parchment paper. Add the peanut butter to the milk. Whisk together the baking powder and flour in a bowl. Gradually add the dry ingredients to the wet ingredients. Mix all ingredients together until well blended. Cover the counter top with parchment paper. Sprinkle some wheat flour on the parchment paper lined counter top. Roll out the dough out onto the lined counter top. Use cookie cutters to cut out treats. . Put the cookies on the lined baking sheet. Bake for 15-20 minutes. Allow to cool on the baking sheet for about 10 minutes. Transfer to a wire rack for cool.

Icing Directions:

Beat cream cheese for 1-2 minutes or until it has a creamy texture. Add the oil, vanilla, and honey, mix until well blended. Check for a thick texture. If not place the mixture in the fridge for about 30 minutes. Scoop the icing into a piping bag with a small tip. Add the details to the dog treat as outlined in the picture or outline both the cocktail glass and bottle. Store the iced treats in the fridge and serve them for no more than 3 days.



Valentine's Day Love Biscuits

Treat Ingredients:

- 1 C whole wheat flour
- 1 C oats
- 1/2 to 1 C beef broth
- 1/4 C creamy peanut butter
- Dog bone cookie cutter

Frosting Ingredients:

- 1 1/2 packs (12 oz) nonfat cream cheese, room temp
- Two tsp honey *see note about honey below
- One tsp vanilla

Treat Directions:

Preheat oven to 350 degrees. Line a cookie sheet with parchment paper. Blend flour and oats. Add 1/2 cup beef broth and peanut butter to the flour & oat combination. Mix well. Add more beef broth if needed to make a thick dough. Using your hands form the dough into a ball. Cover a cutting board and rolling pin with flour. Roll out to 1/4 inch, using the bone cookie cutter, cut out the dog treats. Bake for 10 minutes on each side or until golden brown. Cool completely on a wire rack.

Frosting Directions:

Add the ingredients together. With a hand mixer beat until fluffy. Scoop the frosting into a piping bag with a #2 tip to outline the treats or make designs on them. Set them aside until the frosting has dried.



Cinnamon Pumpkin Hearts

Ingredients:

- 1 cup pumpkin puree (not pumpkin pie blend)
- 2 eggs, lightly beaten
- 1/4 cup packed brown sugar
- 1 1/2 cup whole wheat flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 3 cups rolled oats

Instructions:

Preheat oven to 350° F. Lightly spray baking sheet with cooking spray with flour. In a small bowl combine the pumpkin and eggs. In a large bowl, whisk together the brown sugar, flour, baking soda, and cinnamon. Next, stir in the rolled oats. Make a well in the center of the oat mixture. Pour in the pumpkin mixture. Thoroughly stir together until combined. Using a cookie scoop, scoop the batter onto the cookie sheet. Flatten into a cookie shape with a small glass dipped in water so the cookie won't stick. Use your cookie cutter to cut out your shapes. Bake for 15 minutes. Cool completely on a wire rack.



Easter Basket Treats

Ingredients

- 2 Cups Unbleached Flour
- ½ Cup Corn Meal
- 1/3 Cup Oil
- 2/3 Cup Beef Broth

Instructions

Preheat oven to 350°. In a bowl combine the Flour and Corn meal. Add the Oil and Broth and stir to combine. Knead the dough until smooth. Roll to a ¼ inch thick on a floured surface. Cut out desired shapes, knead scraps together and repeat. Stick with egg shapes to keep it Easter-themed, or go wild and create all different shapes! You can also get some other cute Easter shapes from Amazon. The Wilton Easter cookie cutters are really cute. Since they're metal, they last a long time. Place on lightly greased cookie sheets. Bake at 350° until firm and golden brown, 30-35 minutes. Store in an airtight container.



Spider-Shaped Halloween Treats

Ingredients:

- 2 $\frac{3}{4}$ C water
- $\frac{1}{4}$ C applesauce (nonsweet)
- 2 TBSP honey
- $\frac{1}{8}$ TBSP vanilla
- 1 egg, room temp
- 4 C oat flour
- 1 TBSP baking powder

Icing Ingredients:

- 1 $\frac{1}{2}$ tsp meringue powder
- $\frac{1}{2}$ C powdered sugar
- 3-4 TBSP warm water
- Black gel food coloring

Directions

Preheat oven to 350 degrees. Line a cookie sheet with parchment paper. Combine oat flour and baking powder in a bowl. Whisk together water, applesauce, honey, egg and vanilla. Add flour mixture a little at a time, mixing until incorporated fully. Wrap dough in plastic wrap and put in the refrigerator for 1-2 hours. Take out of the fridge and allow to soften. Toss some flour on a cutting board. Roll out dough with a flour covered rolling pin. Roll out the dough and using the Spider cookie cutter, cut out the doggie treats. Transfer the Spider to a parchment lined cookie sheet. Bake for 8-15 minutes. Allow to cool completely on the cookie sheet.

Icing Directions:

Combine all ingredients in a bowl. Beat on low until blended or until it can hold a stiff peak.

Add black gel food coloring. Mix well. Scoop into a frosting bag with a #2 tip to ice the spider.



Hypoallergenic Halloween Dog Treats

Ingredients:

- 2 1/2 C whole wheat flour
- 2 eggs, room temp
- 1/2 C canned pumpkin
- 2 TBSP creamy peanut butter
- 1/2 tsp salt
- 1/2-1 tsp ground cinnamon
- 1 TBSP water (use only if needed)

Directions:

Preheat oven to 350 degrees. Line cookie sheet with parchment paper. Whisk all ingredients together except the water. Add water only if the dough won't combine well. Dough should be dry. Work the dough with your hands so that you can roll it into a large roll. Flour a large cutting board and rolling pin. Divide the dough into half. Roll the dough to about 1/2 inch and begin to cut out your Halloween shapes. Bake for 40 minutes, then cool on cookie sheet for 10 minutes. Finish cooling on wire rack. Repeat with the rest of the dough.



Thanksgiving Dog Treats

Ingredients:

- 1/2 C pumpkin puree
- 4 TBSP molasses
- 4 TBSP water
- 2 TBSP vegetable oil
- 2 C whole wheat flour
- 1/4 tsp baking soda
- 1/4 tsp baking powder

Icing Ingredients:

- 1 1/2 tsp meringue powder
- 1/2 C powdered sugar
- 3-4 TBSP Golden yellow gel food coloring

DIRECTIONS:

Preheat oven to 350 degrees and line a cookie sheet with parchment paper. Mix the pumpkin puree, molasses, oil, and water together in a large bowl. Whisk whole wheat, baking soda and baking powder together in a separate smaller bowl. Combine the wet and dry ingredients, stir well. Wrap dough in plastic and refrigerate for 2 hours. Remove dough and allow to soften for about 15 minutes. Roll the dough out onto a floured cutting board. Using a turkey cookie cutter, cut into shapes. Carefully transfer shapes to the cookie sheet. Bake for 10-15 minutes.



Holiday Dog Treats Recipe: Christmas Trees

Ingredients:

- 2 C wheat flour
- 1/2 tsp baking powder
- 1/2 C creamy peanut butter
- 1 C skim milk

Icing Ingredients:

- 1 1/2 tsp meringue powder
- 1/2 C powdered sugar
- 3-4 TBSP warm water
- Green & red gel food coloring

Directions:

Preheat oven to 350 degrees. Combine flour and baking powder in a bowl. Whisk together the milk and creamy peanut butter. Add flour mixture a little at a time, mixing well. Flour your cutting board and roll out dough with flour-covered rolling pin. Use a tree cookie cutter to cut out shapes. Transfer to parchment lined cookie sheet and bake for 8 minutes. Cool on cookie sheet.

Icing Directions:

-Combine all ingredients (not food coloring) into a bowl. Beat with an electric mixing until icing can hold a stiff peak. Divide the icing into two bowls. In bowl #1 add several drops of green gel food coloring, stirring well. In bowl #2 several drops of red gel food coloring, stirring well. Spoon the green icing into a frosting bag with #2 tip. Twist the open end of the frosting bag to push the icing to the tip. Outline the Christmas tree with the green icing. Allow the outlining to dry for about 30 seconds. Spoon the red icing into another frosting bag with a #2 tip. Twist the open end of the frosting bag to push the red icing to the tip. Add small red dots to the tree for decorations. Allow to dry for about 1 hour. Check to see if the icing is dry.



Mason Jar Gifting Treats

Ingredients:

- 1 C mashed sweet potatoes, (fresh yams baked and mashed)
- 1 C Whole Wheat Flour
- 1/2 C peanut butter
- Mason jar with a lid

Directions:

Preheat oven to 350 degrees. Line a cookie sheet with parchment paper.

Stir the peanut butter and sweet potatoes together, adding $\frac{1}{4}$ cup of the flour as you go along. Mix well. Flour a rolling pin and a flat work surface. Form the dough into a ball. Roll the ball out with the rolling pin. Cut dough into shapes. Place on your cookie sheet. Bake at 350 degrees for 10 minutes. Let cool before placing in mason jar. Keep in fridge for up to a week.

