

Diane's sister once owned a bakery where she sold dog treats. Here are three of the most popular recipes. They are all natural, healthy, and easy to make. The first recipe can be mistaken for Cheez-It crackers, so you might consider them for your human friends too!

Cheddar Biscuits

2 cups unsifted all-purpose flour
1 1/4 cups shredded Cheddar cheese
1/2 cup vegetable oil
4 1/2 to 5 TBS water

Heat oven to 400 degrees.

Combine flour, cheese, and oil in a food processor, and blend until the mixture is the consistency of coarse meal. With the machine running, slowly add water until mixture forms a ball.

Divide dough into 12 equal pieces. Roll each piece to 1/2 inch thickness. Using a dog bone cookie cutter (or any shape), cut out treats, and place onto cookie sheet. Bake in preheated hot oven for 10 to 15 minutes or until bottoms are lightly browned.

Transfer to wire rack to cool. Refrigerate in airtight container.

Basic Dog Treats

1 3/4 cups whole wheat flour
1 1/4 cups oatmeal
1 1/2 TBS vegetable oil
1 cup warm water

Add one of the following:
1/3 cup finely grated cheese
or 1/4 cup peanut butter

Mix dry ingredients together.
Mix wet ingredients together.
Blend both mixtures until it forms a firm dough.
Shape into a log, wrap in plastic wrap, and chill
for one hour.

Heat oven to 350 degrees.
Lightly grease a cookie sheet pan.

Slice roll into 1/4 inch slices.
Place on sheet pan and bake for 45-60 minutes,
or until done.

Cool before gobbling!

Apple Cinnamon Dog Biscuits

5 oz. dried apples
1 tsp. cinnamon
1 TBS dried parsley
1 cup ice water
1/2 cup, plus one TBS corn oil
5 cups flour
1/2 cup Carnation powdered milk
2 eggs

Heat oven to 350 degrees.

In a food processor, finely chop the apples.

Place the apples, cinnamon, parsley, water, oil, flour, dry milk, and eggs in a large bowl and mix well until a dough forms.

Roll out the dough to 1/4 inch thickness on a lightly floured surface. Cut into desired shapes. Place on cookie sheets and bake for 20 – 25 minutes.