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Cookies
You'll Love 'Em Too



PB CRUNCHIES

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	450 g (1 pound)	10 minutes	38 minutes	★★

INGREDIENTS

- 250 ml (1 cup) water
- 250 ml (1 cup) smooth peanut butter
- 1 egg
- 1 tsp vanilla
- 950 ml (4 cups) whole wheat flour
- 150 ml (1/2 cup) cornmeal

VARIATION:

Use a pizza cutter to slice small rectangular PB Snaps and follow the baking instructions below. They're great for training!

PREPARATION & COOKING

Whisk together water, peanut butter, egg, and vanilla in a large bowl and stir in flour and cornmeal. Knead the dough until it begins to form a ball.

Roll the dough to ¼" thickness on a lightly floured surface and cut out using doggie-themed cookie cutters. Use a fork to poke holes throughout the surface of the cookies.

Bake at 180°C (350°F) for 18 minutes and allow to cool. For extra crunchy cookies, bake at 148°C (300°F) for an additional 20 minutes. Allow to cool completely before serving or storing.

CHEESE-A-LICIOUS COOKIES

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	18 treats	10 minutes	15 minutes	★★

INGREDIENTS

- 150 ml (1/2 cup) low-fat Cheddar cheese, shredded
- 150 ml (1/2 cup) low-fat cottage cheese
- 30 ml (2 T) sunflower oil
- 480 ml (2 cups) whole wheat flour
- 175 ml (3/4 cups) almonds, chopped
- 60 ml (1/4 cup) water

Double the cheese means double the fun, but also double the chance to upset your buddy's tummy. If he has a history of upset stomachs, you may want to choose a different treat recipe.

PREPARATION & COOKING

Mix cheeses, flour, oil, and almonds thoroughly, then add water and stir until dough forms a ball. Divide dough into 18 pieces, rolling each into a ball and placing on greased cookie sheet. Using a fork, press down on each ball. Bake at 190°C (375°F) for 40 minutes and chill overnight in refrigerator before serving.

NANNER CRUNCHIES

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	450 g (1 pound)	10 minutes	38 minutes	★★

INGREDIENTS

- 950 ml (4 cups) whole wheat flour
- 120 ml (1/2 cup) buckwheat flour
- 250 ml (1 cup) mashed banana
- 150 ml (1/2 cup) water
- 30 ml (2 T) sunflower oil
- 10 ml (2 tsp) molasses

FAMILY FUN:

This is a great recipe for almost anyone in the family. The cookies are sweet and have great nutritional value, so before you pop them back in for the second round, steal some for yourself!

PREPARATION & COOKING

Puree banana, water, oil, egg, and molasses in a food processor. Mix flours together in a large bowl and pour banana mixture over top. Stir thoroughly.

Roll the dough to 1/4" thickness on a lightly floured surface and cut out using doggie-themed cookie cutters.

Bake at 180°C (350°F) for 18 minutes and allow to cool. For extra crunchy cookies, bake at 148°C (300°F) for an additional 20 minutes. Allow to cool completely before serving or storing.

BREATH BARKERS

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	3 dozen	10 minutes	30 minutes	★★

INGREDIENTS

- 590 ml (2 1/2 cups) whole wheat flour
- 150 ml (1/2 cup) dry milk
- 1 egg
- 250 ml (1 cup) peanut butter
- 150 ml (1/2 cup) cold water
- 1 sprig lemon thyme, chopped

VARIATIONS:

The thyme in this recipe can be substituted with basil, fresh mint, or any other aromatic herb.

PREPARATION & COOKING

Mix all ingredients together in a large bowl. Roll out on a lightly floured surface to 1/4" thickness. Use a pizza cutter to cut small rectangles.

Bake at 180°C (350°F) for 30 minutes and allow to cool completely before serving or storing.

CHEESY POOFS

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	12 treats	10 minutes	15 minutes	★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 295 ml (1 1/4 cups) Cheddar cheese, shredded
- 2 cloves garlic, finely chopped
- 150 ml (1/2 cup) sunflower oil
- 5 tablespoons water

QUICK TIPS:

The cheese in this recipe can cause problems for pups with sensitive stomachs. If your dog has a problem with nausea or indigestion, try substituting non-dairy or vegan cheese shreds.

PREPARATION & COOKING

Mix flour, cheese, garlic, and oil in food processor. Add water and continue to mix until dough forms a ball. Roll into 1" log and slice 1/2" thick cookies from the end. Arrange on cookie sheet and bake at 200°C (400°F) for 15 minutes. Chill in refrigerator overnight before serving.

PUPPY POTPOURRI

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	3 dozen	10 minutes	25 minutes	★★

INGREDIENTS

- 150 ml (5 oz) chopped dried apples
- 5 ml (1 tsp) cinnamon
- 250 ml (1 cup) ice water
- 150 ml (1/2 cup) sunflower oil
- 1180 ml (5 cups) flour
- 150 ml (1/2 cup) dry milk
- 2 eggs

QUICK TIPS:

These will put the whole house right into the holiday spirit, even in the middle of the summer! The apples and cinnamon smell fantastic while baking... you'll want to save some for yourself.

PREPARATION & COOKING

Mix all ingredients thoroughly in a large bowl. When well-combined, roll dough into a 1" cylinder and slice 1" rounds off end. Arrange 2" apart on a greased cookie sheet and bake at 180°C (350°F) for 25 minutes.

Allow to cool completely before serving or storing.

PB CUP COOKIES

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	3 dozen	10 minutes	25 minutes	★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 15 ml (1 T) baking powder
- 250 ml (1 cup) carob chips
- 250 ml (1 cup) natural peanut butter
- 250 ml (1 cup) water
- 100 ml (1/3 cup) dry milk
- 2 eggs
- 60 ml (1/4 cup) honey

PREPARATION & COOKING

Combine the dry ingredients in a large bowl. Meanwhile, mix the peanut butter, milk, eggs, honey, and water. Add the wet ingredients to dry and mix well. Stir in the carob chips.

Drop spoonfuls of the dough onto an ungreased cookie sheet and bake for 20 minutes at 190°C (375°F). Cool completely before serving or storing.

FAST FACT:

Chocolate is toxic for dogs due to the chemical *theobromine*. The darker the chocolate, the more theobromine – this means that white chocolate contains very little theobromine, while dark chocolate carries very high levels.



Just try to keep these cookies away from the human members of your family...

MAGIC BROWNIES

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	5 dozen	10 minutes	6+ hours	★★

INGREDIENTS

- 1540 ml (6 1/2 cups) whole wheat flour
- 250 ml (1 cup) carob powder
- 60 ml (1/4 cup) honey
- 150 ml (1/2 cup) sunflower oil
- 590 ml (2 1/2 cup) water

Sure, they're a little bit harder than most brownies, but your pup will love them!

CAUTION:

Do *not* substitute cocoa powder for the carob in this recipe. If you can't find carob powder, it's best to just choose a different treat to whet that canine appetite.

PREPARATION & COOKING

Stir all ingredients together and roll out on a lightly floured surface to 1/4" thickness. Using a pizza cutter, cut dough into small rectangles.

Bake at 180°C (350°F) for 30 minutes on a lightly greased cookie sheet. Without opening the door, turn off the oven and leave cookies inside overnight to harden. Store in an airtight container.



Don't worry if your brownies have different consistencies from batch to batch. The natural ingredients can cause this to happen – your dog won't mind.

SEE-IN-THE-DARK COOKIES

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	12 treats	10 minutes	30 minutes	★★

INGREDIENTS

- 250 ml (1 cup) oatmeal
- 250 ml (1 cup) buckwheat flour
- 250 ml (1 cup) shredded carrots
- 10 ml (2 tsp) sunflower oil
- 60 ml (1/4 cup) molasses

FUN FACT:

The longest carrot in history measured 5.14 metres (16 feet, 10 ½ inches).

PREPARATION & COOKING

Combine all ingredients in large mixing bowl. Form small balls and arrange on greased cookie sheet. Bake at 148°C (300°F) for 30 minutes, then turn off heat and allow to cool in oven overnight.

SHORTY'S SHORTBREAD

Category	Serves	Preparation Time	Cooking Time	Experience
Cookies	7 cookies	10 minutes	25 minutes	★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 1 ml (1/4 tsp) baking powder
- 150 ml (1/2 cup) powdered sugar
- 250 ml (1 cup) unsalted butter

VARIATIONS:

Is your canine cuckoo for carob? Try dipping half of each cookie into melted carob chips or drizzling it over the top. Just let it set in the fridge and watch him kiss your toes in glee!

PREPARATION & COOKING

Stir dry ingredients together in a large mixing bowl and mix in vanilla and butter until dough becomes stiff. Smooth into 9" round pan and pierce dough with a fork. Bake for 35 minutes at 180°C (350°F) and cut into wedges before cooling. Cool on wire rack before serving or storing.

Dessert
After Dinner or Anytime



FREEZE PUPS

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	2 dozen	5 minutes	0	★

INGREDIENTS

- 950 ml (4 cups) lactaid (or other lactose-free milk)
- 15 ml (1 T) vanilla extract
- 10 ml (2 tsp) honey
- 5 ml (1 tsp) natural peanut butter

QUICK TIPS:

These are great for mouth sores, sore gums, or just as a snack on a hot summer day.

PREPARATION & COOKING

Puree all ingredients in a food processor. Line muffin tins using cupcake liners and pour or spoon mixture into cups until $\frac{3}{4}$ full. Freeze overnight.

Caution: Be certain to remove paper liner before giving to dog.

BONE AND CHERRY'S ICE CREAM

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	480 ml (2 cups)	5 minutes	0	★

INGREDIENTS

- 480 ml (2 cups) yogurt (any flavour)
- 2 mashed bananas
- 30 ml (2 T) honey

HEALTHY HINT:

Be careful – dogs with tricky tummies may not react well to the dairy content in the yogurt. If you notice this happening but your pup still loves the treats, try substituting non-dairy yogurt (but do *not* use soy or tofu yogurt).

PREPARATION & COOKING

Puree all ingredients in a food processor. Pour into freezable container and freeze overnight. Allow to thaw slightly before serving.

SOR-BAY AT THE MOON

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	3 dozen	5 minutes	0	★

INGREDIENTS

- 950 ml (4 cups) yogurt (any flavour)
- 1 jar baby food, fruit flavour
- 30 ml (2 T) honey
- 30 ml (2 T) natural peanut butter

QUICK TIPS:

Baby food is a great way to give your dog's nutritional intake a kickstart. It's typically all natural, contains lots of vitamins and minerals, is easy to digest, and dogs love it.



Take these freeze pups on family picnics for quick bursts of nutritious energy while playing Frisbee!

PREPARATION & COOKING

Puree all ingredients in a food processor. Pour into ice cube trays and freeze overnight. Microwave briefly or allow to thaw slightly before serving.

PUPPY TRUFFLES

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	5 dozen	1 hour	0	★★★

INGREDIENTS

- 250 ml (1 cup) vanilla yogurt
- 710 ml (3 cups) powdered sugar
- 710 ml (3 cups) carob chips

VARIATIONS:

For birthday parties and special occasions, use simple powdered sugar icing or candied cake decorations to jazz up the truffles.

PREPARATION & COOKING

Mix yogurt and powdered sugar thoroughly in a large bowl. Melt carob chips according to package directions. Stir melted carob into mixture and refrigerate for one hour. Shape into 1" balls and arrange on plate or cookie sheet and refrigerate an additional hour.

Caution: These are very rich treats with high amounts of sugar. They should not be served on a daily basis.



Get creative with these tasty treats and serve them at your pup's birthday party!

BEGGIN' BARS

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	8 dozen	15 minutes	12 minutes	★★★

INGREDIENTS

- 250 g (8 oz) almond paste
- 250 ml (1 cup) unsalted butter
- 250 ml (1 cup) white sugar
- 4 eggs, separated
- 480 ml (2 cups) buckwheat flour
- 120 ml (1/2 cup) fruit puree
- 250 ml (1 cup) carob chips

FAMILY FUN:

These are delicious treats for almost everyone in the family, and they are slightly less sugar-y than most cookies and candies. Let your kids help customize by choosing the fruit flavour or smoothing on the carob.



You can find carob chips in the organic section of your local grocery store or whole foods market.

PREPARATION & COOKING

Crumble almond paste in a large bowl and cream together butter, sugar, and egg yolks until fluffy. Stir in flour. Beat egg whites in separate bowl until it forms soft peaks, then fold into dough. Spread dough into 9X12" pan and bake 12 minutes at 180°C (350°F). Turn off heat and allow bars to cool in oven. Refrigerate overnight and top with melted carob chips. Refrigerate additional hour before serving.

WASCAWWY WABBIT CASSEWOWE

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	24 servings	10 minutes	30 minutes	★★

INGREDIENTS

- 480 ml (2 cups) pureed carrots (homemade or baby food)
- 15 ml (1 T) unsalted butter
- 3 eggs
- 120 ml (1/2 cup) sugar
- 40 ml (3 T) dry milk
- 60 ml (1/4 cup) water
- 5 ml (1 tsp) cinnamon

HEALTHY HINT:

Carrots are very high in beta carotene. We all know the old wives' tale that carrots can help improve your vision... well, that ain't no tale. Beta carotene is a big contributor to healthy eyes, skin, teeth, and bones.

PREPARATION & COOKING

Mix carrots and butter together in a medium bowl and beat in eggs, sugar, dry milk, water, and cinnamon. Spread into a greased casserole dish.

Bake for 30 minutes at 180°C (350°F). Serve alone or mixed into dry food.

VERY GOOD VINEGAR CAKE

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	16 pieces	10 minutes	35 minutes	★★

INGREDIENTS

- 360 ml (1 1/2 cups) whole wheat flour
- 120 ml (1/2 cup) sugar
- 60 ml (1/4 cup) carob powder
- 75 ml (5 T) sunflower oil
- 15 ml (1 T) white vinegar
- 250 ml (1 cup) cold water
- 120 ml (1/2 cup) carob chips

FUN FACT:

Cleopatra once used vinegar to dissolve a set of pearls just to prove she could consume a fortune in one meal. Don't read *that* one aloud to your pup.



Carob powder brings tons of flavour to this chocolatey chocolate cake.

PREPARATION & COOKING

Combine dry ingredients in a large bowl. Stir in oil and vinegar. Pour in cold water when thoroughly moistened and stir until smooth. Stir in carob chips and pour into a small greased baking pan.

Bake for 35 minutes at 180°C (350°F).

ROVER'S RICE PUDDING

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	6	10 minutes	40 minutes	★★★

INGREDIENTS

- 250 ml (1 cup) rice, cooked
- 950 ml (1 quart) rice milk
- 120 ml (1/2 cup) sugar
- 2 eggs
- 5 ml (1 tsp) unsalted butter

QUICK TIPS:

Rice milk is a non-dairy, non-soy milk alternative. You should be able to find it in the organic section of your grocery store or at a whole foods market.

PREPARATION & COOKING

Scald milk in saucepan and slowly mix in additional ingredients. Pour into a baking or casserole dish and bake for 40 minutes at 180°C (350°F). Allow to chill overnight.

SQUISHY PIE

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	36 pieces	10 minutes	10 minutes	★★

INGREDIENTS

- 360 ml (1 1/2 cups) pureed squash (homemade or baby food)
- 250 ml (1 cup) apple puree
- 15 ml (1 T) cornstarch
- 1 egg
- 250 ml (1 cup) evaporated milk
- 5 ml (1 tsp) cinnamon
- 9" pie shell

HEALTHY HINT:

Squash is great for your dog – in addition to providing a serving of veggies and getting the digestion going, they contain antioxidants and a good portion of the vitamins he needs.



Darker-skinned varieties of squash, like acorn squash, have even more nutrients than their lighter-skinned cousins.

PREPARATION & COOKING

Blend squash, apple puree, cornstarch, egg, milk, and cinnamon until smooth and pour into the pie shell. Bake at 180°C (350°F) for 1 hour. Turn off heat and allow to cool in oven.

CORNY CASSEROLE

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	14 pieces	10 minutes	55 minutes	★★

INGREDIENTS

- 570 ml (20 oz) corn kernels
- 6 eggs
- 1 L (4 1/2 cups) fruit or vegetable puree
- 180 ml (3/4 cups) dry milk
- 120 ml (1/2 cup) unsalted butter, melted
- 50 ml (4 T) whole wheat flour

HEALTHY HINT:

Corn is one of the easiest – and best veggies – you can convince your dog to eat. It's chock-full of vitamins and minerals while having a sweet taste and crunchy texture they love. Pour a drained can of corn over her dry food tonight and watch her gobble it up!

PREPARATION & COOKING

Blend eggs, flour, and puree thoroughly, then add milk. Stir in corn and melted butter. Pour mixture into a large casserole dish. Bake at 180°C (350°F) for 55 minutes. Chill for two hours before serving.

PUNKIN' PAWS



Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	8 pieces	10 minutes	60 minutes	★★

INGREDIENTS

- 180 ml (3/4 cups) fruit puree
- 40 ml (3 T) unsalted butter
- 2 eggs
- 140 g (5 oz) pumpkin puree
- 355 ml (12 oz) evaporated milk
- 120 ml (1/2 cup) buckwheat flour
- 4 ml (3/4 tsp) baking powder
- 5 ml (1 tsp) cinnamon

FUN FACT:



Pumpkin seeds have been found in Mexican caves dating back to 7000 BC – be sure the pumpkin puree you're using is nice and fresh.

PREPARATION & COOKING

Mix all dry ingredients. In a separate bowl, cream butter, fruit puree, and eggs. Stir in pumpkin and milk. Add dry ingredients and beat until smooth. Pour into greased baking pan and bake at 180°C (350°F) for 60 minutes. Allow to cool in oven without opening door.

CRUNCHY PEANUT CHEWS

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	Various	5 minutes	30 minutes	★★

INGREDIENTS

- 250 ml (1 cup) unsalted peanuts
- 250 ml (1 cup) white sugar
- 250 ml (1 cup) molasses
- 120 ml (1/2 cup) water
- 5 ml (1 tsp) baking soda

HEALTHY HINT:

The crunchy texture of the peanuts acts as a natural dental treatment, while the fat contained in the nuts helps make your pup's coat nice and shiny.

PREPARATION & COOKING

Cook the sugar, molasses, and water over medium-high heat in a large skillet. Continue to heat until the mixture “strings” off the spoon in hair-width strands. Add peanuts. Remove from heat after two minutes and add baking soda. Pour mixture onto foil and cool. Once hard, break into small, manageable pieces.

SWEET STUFF

Category	Serves	Preparation Time	Cooking Time	Experience
Dessert	8 servings	25 minutes	30 minutes	★★

INGREDIENTS

- 3 sweet potatoes
- 175 ml (3/4 cup) apple puree
- 5 ml (1 tsp) cinnamon
- 2 large apples
- 60 ml (1/4 cup) whole wheat flour
- 60 ml (1/4 cup) unsalted butter
- 60 ml (1/4 cup) pecans, chopped

HEALTHY HINT:

Sweet potatoes are high in vitamin E, which helps soothe skin troubles and condition skin and fur from the inside out.

PREPARATION & COOKING

Peel and quarter sweet potatoes, then boil for 25 minutes. Drain and cut into ¼” slices. Mix puree and cinnamon in a small bowl. Arrange a layer of sweet potatoes in a greased casserole dish and pour puree over top. Peel and core apples and layer on top of puree, then add another layer of sweet potatoes. Mix flour, butter, and pecans in a medium bowl and sprinkle over sweet potatoes.

Bake for 30 minutes at 180°C (350°F). Chill in refrigerator for two hours prior to serving.

Celebrations
Happy Birthday to Pooch!



BARKDAY MINI-CAKES

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	7	15 minutes	30 minutes	★★

INGREDIENTS

- 2 carrots, shredded
- 1 egg
- 30 ml (2 T) honey
- 3 cups water
- 2 bananas, mashed
- 950 ml (4 cups) whole wheat flour
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) ground nutmeg
- 5 ml (1 tsp) ground cinnamon

QUICK TIPS:

While it may be fun to throw birthday parties for your pup, avoid using real candles. Dogs may attempt to eat the flame and burn their tongues, or worse, their fur.

PREPARATION & COOKING

Blend water, carrots, egg, honey, and bananas in a large bowl. Add dry ingredients and mix thoroughly.

Line muffin tin with cupcake liners and spray each with nonstick spray. Spoon dough into each cup until $\frac{3}{4}$ full. Bake at 180°C (350°F) for one hour and cool overnight before serving.

CANINE CARROT CAKE

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	30	20 minutes	50 minutes	★★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 120 ml (1/2 cup) brown sugar
- 60 ml (1/4 cup) honey
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) baking soda
- 2.5 ml (1 1/2 tsp) cinnamon
- 3 eggs
- 100 ml (1/3 cup) sunflower oil
- 60 ml (1/4 cup) Biscuit mix
- 170 ml (2/3 cup) water
- 360 ml (1 1/2 cups) shredded carrots

FAMILY FUN:

Decorate your pup's cake with dried fruits and fresh veggies. Arrange them into scenes – be creative and get your kids to help!

PREPARATION & COOKING

Beat egg whites until foamy and gradually add brown sugar. Whip for 5 minutes. Combine the dry ingredients in a separate bowl until well mixed, then stir in oil, Biscuit mix, water, honey, and egg yolks. Fold in egg whites and carrots.

Pour into greased cake pan and bake at 148°C (300°F) for 50 minutes. Cool overnight before serving.

ABSOLUTELY THE BEST APPLE CAKE

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	30	15 minutes	30 minutes	★★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 120 ml (1/2 cup) brown sugar
- 60 ml (1/4 cup) honey
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) baking soda
- 1 2 ml (1/2 tsp)s cinnamon
- 3 eggs
- 100 ml (1/3 cup) sunflower oil
- 60 ml (1/4 cup) Biscuit mix
- 170 ml (2/3 cup) water
- 360 ml (1 1/2 cups)diced apple

FUN FACT:

Apples first appeared in the Middle East over 4,000 years ago.

PREPARATION & COOKING

Beat egg whites until foamy and gradually add brown sugar. Whip for 5 minutes. Combine the dry ingredients in a separate bowl until well mixed, then stir in oil, Biscuit mix, water, honey, and egg yolks. Fold in egg whites and apple.

Pour into greased cake pan and bake at 148°C (300°F) for 50 minutes. Cool overnight before serving.

PUNKIN' WITH A PUNCH CAKE

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	30	15 minutes	30 minutes	★★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 120 ml (1/2 cup) brown sugar
- 60 ml (1/4 cup) honey
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) baking soda
- 2.5 ml (1 1/2 tsp) cinnamon
- 3 eggs
- 100 ml (1/3 cup) sunflower oil
- 60 ml (1/4 cup) Biscuit mix
- 170 ml (2/3 cup) water
- 250 ml (1 cup) pumpkin puree
- 60 ml (1/4 cup) fresh basil or mint leaves

HEALTHY HINT:

The fresh basil/mint provide breath freshening power to this cake. Feel free to try more complex-tasting herbs like lemon thyme.

PREPARATION & COOKING

Beat egg whites until foamy and gradually add brown sugar. Whip for 5 minutes. Combine the dry ingredients in a separate bowl until well mixed, then stir in oil, Biscuit mix, water, honey, and egg yolks. Fold in egg whites, pumpkin, and apple.

Pour into greased cake pan and bake at 148°C (300°F) for 50 minutes. Cool overnight before serving.

BIRTHDAY CAKE ON A DIET

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	30	15 minutes	30 minutes	★★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 60 ml (1/4 cup) honey
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) baking soda
- 2.5 ml (1 1/2 tsp) cinnamon
- 3 eggs
- 100 ml (1/3 cup) sunflower oil
- 60 ml (1/4 cup) Biscuit mix
- 170 ml (2/3 cup) water
- 250 ml (1 cup) baby food vegetable puree

HEALTHY HINT:

Dieting dogs need a good birthday cake, too! Let your pudgy pooch join in on the action with this lower calorie version of a puppy cake.

PREPARATION & COOKING

Beat egg whites until foamy and gradually add honey. Whip for 5 minutes. Combine the dry ingredients in a separate bowl until well mixed, then stir in oil, Biscuit mix, water, and egg yolks. Fold in egg whites, and puree.

Pour into greased cake pan and bake at 148°C (300°F) for 50 minutes. Cool overnight before serving.

SMUSHY CAKE

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	30	15 minutes	20 minutes	★★

INGREDIENTS

- 950 ml (4 cups) instant oatmeal
- 250 ml (1 cup) molasses
- 2 carrots, shredded
- 1 apple, diced

HEALTHY HINT:

This recipe is *very* soft and should not be fed regularly. Follow it up with a crunchy cookie to clean the teeth.

PREPARATION & COOKING

Mix molasses, oats, and half of carrots and apple together in a large bowl, adding small amounts of unsweetened fruit juice or water if necessary to help stir. When well combined, scoop mixture onto cookie sheet and level. Bake for 20 minutes at 135°C (275°F) – mixture should still be sticky. Sprinkle remaining carrots and apple over the “cake” for decoration.

PB CAKE

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	30	15 minutes	30 minutes	★★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 120 ml (1/2 cup) brown sugar
- 60 ml (1/4 cup) honey
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) baking soda
- 2.5 ml (1 1/2 tsp) cinnamon
- 3 eggs
- 100 ml (1/3 cup) sunflower oil
- 60 ml (1/4 cup) Biscuit mix
- 170 ml (2/3 cup) water
- 250 ml (1 cup) peanut butter

FUN FACTS:

Dogs have twice as many muscles to move their ears as people.



Try experimenting with different natural nut butters for different cake flavours. They're all good for your pup and all taste fantastic.

PREPARATION & COOKING

Beat egg whites until foamy and gradually add brown sugar. Whip for 5 minutes. Combine the dry ingredients in a separate bowl until well mixed, then stir in oil, Biscuit mix, water, honey, peanut butter, and egg yolks. Fold in egg whites.

Pour into greased cake pan and bake at 148°C (300°F) for 50 minutes. Cool overnight before serving.

PEANUT BUTTER PUP CAKE

Category	Serves	Preparation Time	Cooking Time	Experience
Celebrations	30	15 minutes	30 minutes	★★★

INGREDIENTS

- 480 ml (2 cups) whole wheat flour
- 120 ml (1/2 cup) brown sugar
- 60 ml (1/4 cup) honey
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) baking soda
- 2.5 ml (1 1/2 tsp) cinnamon
- 3 eggs
- 100 ml (1/3 cup) sunflower oil
- 60 ml (1/4 cup) Biscuit mix
- 170 ml (2/3 cup) water
- 250 ml (1 cup) peanut butter
- 480 ml (2 cups) carob chips, melted

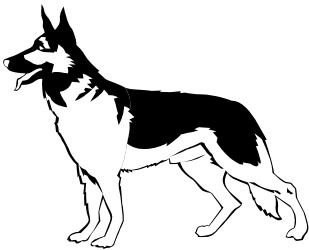
VARIATIONS:

Mix the carob chips into the dough for a chunkier version of the cake.

PREPARATION & COOKING

Beat egg whites until foamy and gradually add brown sugar. Whip for 5 minutes. Combine the dry ingredients in a separate bowl until well mixed, then stir in oil, Biscuit mix, water, honey, peanut butter, and egg yolks. Fold in egg whites.

Pour into greased cake pan and bake at 148°C (300°F) for 50 minutes. Allow to cool for one hour, then pour and spread melted carob chips over cake. Cool overnight before serving.



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