

Home-Made Dog Biscuits

Apple-Cinnamon Dog Biscuits

1 1/2 cup unbleached flour
1 1/2 cup whole wheat flour
1/2 cup cormeal

1/8 cup nonfat dry milk
1/4 cup dark brown sugar
2 teaspoons ground cinnamon

1/2 cup smooth applesauce
1 egg, slightly beaten
1/2 to 3/4 cup of water

Stir together the first 6 ingredients in a large bowl. Add the applesauce and egg and blend thoroughly. Add the water gradually until you have a heavy, stiff dough. Knead the dough until smooth (about 5 minutes) then roll it out on a lightly floured surface. Cut out bone shapes with cookie cutters and place 1/2 inch apart on a non-stick or lightly greased cookie sheet. You can re-roll the scrap dough and cut more biscuits. Bake for 45 minutes at 350 degrees. Allow to cool on a wire rack for one hour and then store in airtight containers. Makes about 4 dozen 3" x 1" biscuits.

Note: I mixed the dough in my Cuisinart using the "dough" blade.

Peanut Butter Dog Biscuits

1 1/2 cup unbleached flour
1 1/2 cup whole wheat flour
1/2 cup cormeal

1/8 cup nonfat dry milk
1/4 cup dark brown sugar
1/2 cup creamy peanut butter

1 egg, slightly beaten
3/4 to 1 cup of water

Stir together the first 6 ingredients in a large bowl. Add the peanut butter and egg and blend using a pastry blender until mixture is the consistency of small peas. Add the water gradually until you have a heavy, stiff dough. Knead the dough until smooth (about 5 minutes) then roll it out on a lightly floured surface. Cut out bone shapes with cookie cutters and place 1/2 inch apart on a non-stick or lightly greased cookie sheet. You can re-roll the scrap dough and cut more biscuits. Bake for 45 minutes at 350 degrees. Allow to cool on a wire rack for one hour and then store in airtight containers. Makes about 3 1/2 dozen 3" x 1" biscuits.

Variation: For "Peanut Butter-Banana Biscuits", add 1/4 to 1/2 cup (1/2 to -1 banana) mashed bananas and reduce the water by 1/4 cup.

Note: I mixed the dough in my Cuisinart using the "dough" blade.

Beef and Garlic Dog Biscuits

1 1/2 cup unbleached flour
1 1/2 cup whole wheat flour
1/2 cup cormeal

1/8 cup nonfat dry milk
1/4 cup dark brown sugar
3 cloves garlic, mashed (or 1 tsp garlic powder)

1 egg, slightly beaten
2 Tbsp. dry beef broth mix

Stir together the first 6 ingredients in a large bowl. Add the the dry broth mix to the water. Add the egg. Then add water/broth and blend thoroughl until you have a heavy, stiff dough. Knead the dough until smooth (about 5 minutes) then roll it out on a lightly floured surface. Cut out bone shapes with cookie cutters and place 1/2 inch apart on a non-stick or lightly greased cookie sheet. You can re-roll the scrap dough and cut more biscuits. Bake for 45 minutes at 350 degrees. Allow to cool on a wire rack for one hour and then store in airtight containers. Makes about 3 1/2 dozen 3" x 1" biscuits.

Note: I mixed the dough in my Cuisinart using the "dough" blade.