

# Fido's Recipe Book



Fido says use caution if your dog has food allergies. Make sure you're pet is not allergic to the food products. If necessary check with your vet before giving them treats.

Copyright SewliciousHomeDecor.com





## Table of Contents

- 1. Fido's Favorite-Oatmeal Cookies
- 2. Fido's Favorite Snacks
- 3. Fido's Peanut Butter Cookies
- 4. Fido's Pumpkin Muffins
- 5. Fido's Royal Icing
- 6. Fido's Peanut Butter Icing



# Fido's Favorite-Oatmeal Cookies

1c. Uncooked Oatmeal

2 Tablespoons Chicken bouillion

1Egg

- 1/3 c. Margarine
- 1 ½ c. Hot water
- 3/4 c. Cornmeal
- 3 c. Whole wheat flour

In large bowl pour hot water over oatmeal, margarine, and bouillion, let set 5 minutes. Stir in cornmeal and egg. Add flour, ½ cup at a time, mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll dough to ½ inch thickness. Cut into shapes and place on cookie sheet. Bake at 325 for approx. 50 minutes. Don't burn. Allow to cool and dry out until hard before feeding to dog. They will store for about a month at room temp.



### Fido's Favorite Snack

- 3/4 c Hot water or meat juices
- 1/2 c. Margarine
- 1/2 c. Powdered milk
- 1/2 tsp. Salt
- 2 tsp. Sugar
- 1 Egg; beaten
- 3 c. Whole wheat flour

In a large bowl, pour hot water over margarine. Stir in powdered milk, salt, sugar, and egg. Add flour, ½ cup at a time, mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll to ½ inch thickness and cut out with cookie cutters. Place on cookie sheet and bake at 325 degrees for 50 minutes. Don't burn. Allow to cool before feeding to dog.

Store in refrigerator.



#### Fido's Peanut Butter Cookies

- 1 c. Uncooked oatmeal
- 2 c. Whole wheat flour
- 1 c. All natural peanut butter
- 1 c. Water
- 1/4 c. Canola oil
- 1 Egg, beaten (or Egg Beaters, equiv. to 1 egg)

Mix all of the ingredients together. Add flour, ½ cup at a time, mixing well after each addition. Knead 3 to 4 minutes, adding more flour if necessary to make a very stiff dough. Pat or roll to 3/4 inch thickness and cut out with cookie cutters. Place on cookie sheet. Bake at 350. Cook first for 20 minutes on one side and then flip the treats over and cook an additional 20 minutes. Remove to cooling racks and let dry out thoroughly. Biscuits are ready in about two hours.

Store in refrigerator.



#### Fido's Pumpkin Muffins

- 2 c. Oat flour
- 2 tsp. Baking powder
- 2 tsp. Cinnamon
- 1/2 tsp. Ground cloves
- 3 Eggs
- 3/4 c. Honey
- 1/4 c. Canola oil

1-15 oz. c. Pumpkin puree-NOT Pumpkin Pie Filling

Mix all ingredients together in bowl. Line cupcake pan with cupcake liners or spray lightly. Spoon mixture into each cup.

Bake for 15 minutes in a mini muffin pan. Or, bake for 25 minutes in a regular muffin pan.

Cool *completely* on a wire rack before feeding to dog.

They will last about 1 week in the refrigerator and up to 6 months in freezer.

Store in refrigerator.



## Fido's Royal Icing

1 1/2 tsp. Meringue powder

1/2 c. Confectioner's sugar

3/4 tbsp. Warm water

Royal icing can be colored easily, by adding food color or food coloring gel when you mix the ingredients.

Beat ingredients with a mixer until it forms a stiff peak.

Use the icing *immediately* because it hardens very fast! Spread or dip onto cookie.

If you don't want to give your dog sugar you can use this one that is sugar-free.

## Fido's Peanut Butter Icing

6 oz. Fruit baby food
2 tbsp. Smooth peanut butter
1/3 c. Plain yogurt
1/4 c. Wheat germ
1 tbsp. Beef bouillon granules

Combine baby food fruit (any flavor) and peanut butter in a bowl, mix well. Add remaining ingredients and mix well.

Use as a frosting or a dip for dog treats. Spread on the dog treat immediately before serving .

Store frosting in the refrigerator.