

PROUD DOG CHEF

Healthy, Homemade Treats
Your Fur Baby Will Love





WELCOME TO THE PROUD DOG MOM PACK

Thank you for visiting our website and signing up for our weekly newsletter. We always love welcoming new Proud Dog Moms into our pack! As a way of saying thank you, here is your FREE treat recipe e-book.

If you're like us, dropping hundreds of dollars on treats at the pet store isn't uncommon. Along with the steep price tags, though, have you ever taken a look at the ingredient labels? A lot of the treats we've been feeding our fur babies are loaded with preservatives, chemicals, and other ingredients that aren't good for our little ones... OH MY!

We know you love and care for your pooch (after all, you are a proud dog mom)! So to help you save money and your pet's health, try making their treats at home. The five treat recipes in this e-book are all-natural, easy-to-make, and your dogs will love them. Seriously, our dogs go crazy when we give them one of these homemade dog treats.

We hope your dogs love these treats as much as ours do!

Sincerely,
Melissa & Donna





PUMPKIN PEANUT BUTTER COOKIES

YIELDS: 44 COOKIES

INGREDIENTS:

- 3 cups *oatmeal flour
- 1 cup 100% pure pumpkin
- 1/2 cup natural, creamy peanut butter
- 1 egg

DIRECTIONS:

- *To make the oatmeal flour, simply put the oatmeal in a food processor and grind until it is powder.
- Preheat oven to 350°
- In a large bowl, mix together pumpkin, peanut butter and beaten egg.
- Slowly add the oatmeal flour.
- Knead together until it's all mixed.
- Line a cookie sheet with parchment paper.
- Roll dough into small 1-inch balls and then flatten into cookie shape.
- Place onto cookie sheet. Don't let them touch, but you don't have to space them far apart, since they will stay just about the same size.
- Bake for approximately 25 minutes. They are cookies, so they will not be as hard as a biscuit.
- Remove from oven.
- Cool on a wire rack.
- Store in refrigerator in an airtight container or baggie for one week. To extend shelf life, you can freeze them for up to 3 months and use as needed.



CARROT PUPCAKES

YIELDS: 24 MINI PUPCAKES

INGREDIENTS:

- 1 cup whole wheat flour
- 1 cup shredded carrots
- 1 egg
- 1/2 cup water
- 1/3 cup natural peanut butter
- 1/4 cup honey
- Extra virgin organic coconut oil
(just enough to grease muffin tin)

DIRECTIONS:

- Preheat oven to 350°
- Grease mini muffin tin with coconut oil.
- Peel, wash, and grate carrots to yield 1 cup.
- In a medium bowl, whisk egg about a minute.
- Add peanut butter and honey and whisk together.
- Next, add the carrots and mix well.
- Add one cup of flour and mix.
- Add 1/2 cup of water and mix.
- Add the remaining cup of flour and mix until everything is thoroughly combined.
- Fill mini muffin tin almost to the top.
- Bake at 350° for 15 minutes.
- Remove from oven, cool and enjoy.
- Store in airtight container in refrigerator for about a week.
- To extend the shelf life you can freeze them and take them out as needed.



TRAINING TREATS

YIELDS: 72 ONE INCH TREATS

INGREDIENTS:

- 3/4 cup whole wheat flour
- 3/4 cup *oatmeal flour
- 1/2 cup natural, creamy peanut butter
- 1 banana (mashed)

DIRECTIONS:

- Preheat oven to 350°
- Line 13" x 9" baking sheet with parchment paper.
- Combine whole wheat and oatmeal flour in a large bowl and whisk together.
- Add 1/2 cup peanut butter and mashed banana.
- With a mixer on the lowest speed, mix all the ingredients until thoroughly combined. There is no liquid in this recipe, so it will be very powdery and dry.
- Continue to mix for about 2 -3 minutes. The mixture will appear crumbly.
- Knead for about a minute until it becomes a compact ball of dough.
- Roll out onto the parchment paper until it is about 1/4" thick and shape it into a rectangle. It will not spread out to the entire pan.
- Cut it into 1-inch squares.
- Bake at 350° for 15 minutes. *Do not over bake or they will crack.
- Remove from oven and let cool.
- Break apart into individual training treats. Store in airtight container. Keep in refrigerator for one week or freeze up to 3 months.



SWEET POTATO CHEWS

YIELDS: 72 ONE INCH TREATS

INGREDIENTS:

- Sweet potatoes
(we used 4 small)

DIRECTIONS:

- Wash and peel sweet potatoes with a mandolin or a knife (slice potatoes 1/4" thick)
- You can slice them either lengthwise (strips) or widthwise (rounds). We sliced ours lengthwise.
- Place on baking sheet.
- Bake in 170° oven for about 9-10 hours.
- Check them for desired dryness.
- Store them in an airtight container in refrigerator for one week, OR store in freezer for up to 3 months.



APPLE CHIPS

YIELDS: 20-22 CHIPS

INGREDIENTS:

- Apples (we used 2 large)

DIRECTIONS:

- Preheat oven to 170°
- Line baking sheet with parchment paper.
- Wash, peel, and core apples
- With a mandolin or a knife, slice apple rings 1/4" thick.
- Place on baking sheet.
- Bake in 170° oven for about 8 hours.
- Check them for desired dryness.
- Store them in an airtight container in refrigerator for one week, OR store in freezer for up to 3 months.

FOR MORE RECIPES VISIT OUR BLOG

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**ALL-NATURAL
CHICKEN
JERKY**

**SWEET
POTATO
PUP FRIES**



**EASY DOG
BISCUITS**

