

CHUNK CHICKEN AND SWEET POTATO TREATS

1 1/4 cups of cooked chicken, 1/2" pieces
1/2 cup cooked sweet potato, 1/2" pieces
2 cups all-purpose whole wheat flour
1 cup evaporated low fat milk
1/2 teaspoon salt
1/2 teaspoon baking powder
2 large eggs

Makes 40 to 50 bite-size treats

These treats have tasty chunks of chicken and sweet potato and appeal to even the fussiest eaters.

1. Preheat the oven to 350 degrees.
2. Mix all the ingredients together well, making sure the pieces of chicken and sweet potato are thoroughly coated.
3. Drop by rounded teaspoon onto greased cookie sheets.
4. Bake 14 to 18 minutes or until golden brown.
5. Remove from oven, let cool thoroughly, and store in an airtight container in the refrigerator.

MICROWAVE OATMEAL BALLS

3/4 cup nonfat dry milk
1/2 cup all-purpose flour (white, whole wheat, barley, or potato)
1 cup quick oats
1/4 cup flaxseeds
1/4 cup cornmeal
2 tablespoons low-salt beef bouillon powder
1/3 cup melted butter
1 large egg
1/2 cup warm water
1 cup quick oats, for coating treats
Makes 60 round bite-size treats

These cookies are small, round, very hard, and crunchy. If made small enough, they can also serve as great training treats. If you make these as training treats — by making them smaller than recommended — reduce the cooking time. You want the treats to be firm and dry when taken out of the microwave but not scorched. They will harden as they cool.

1. Mix the first six ingredients well.
2. Add the butter, egg, and water and mix until the mixture forms a ball of dough.
3. Spread the second cup of quick oats on a breadboard.
4. Form marble-size pieces of dough into balls, rolling each in the oats.
5. Place 12 oat-covered balls on a heavy-duty paper plate (not Styrofoam).

PEANUT BUTTER–HONEY NUT CHEERIOS BALLS

1/4 cup natural peanut butter
2 cups Honey Nut Cheerios
1 cup all-purpose flour
1/2 cup vegetable oil
2 large eggs

Makes 50 to 60 bite-size treats

These cookies are soft and slightly crumbly, and they smell wonderfully peanutty! The Cheerios add a unique texture and taste to these cookies.

1. Preheat the oven to 350 degrees.
2. Warm the peanut butter in the microwave until it's soft enough to mix.
3. Add the rest of the ingredients to the peanut butter, mixing gently but thoroughly.
4. Form rounded teaspoons of the dough into balls, squeezing each ball in your hand to press it all together. This will reduce some crumbling during baking.
5. Place on greased cookie sheets.
6. Bake for 8 to 10 minutes or until the bottoms are golden brown.
7. Remove from the oven, let cool thoroughly, and store in an airtight container.

PEANUT BUTTER–HONEY NUT CHEERIOS BALLS

2 cups ground beef, precooked with a dash of minced garlic
1/4 cup grated cheddar cheese
2 tablespoons mild salsa
1 small ripe avocado
1 cup whole wheat flour
2 large eggs
2/3 cup water

Makes 50 to 60 bite-size treats

1. Preheat the oven to 350 degrees.
2. Blend together the first four ingredients until thoroughly mixed.
3. Add the rest of the ingredients, and continue to mix until the dough is well combined.
4. Drop by teaspoon onto greased cookie sheets.
5. Bake 12 to 15 minutes or until golden brown. Remove from the oven.
6. When thoroughly cool, store them in an airtight container in the refrigerator.

TACO TREATS

2 cups ground beef, precooked with a dash of minced garlic
1/4 cup grated cheddar cheese
2 tablespoons mild salsa
1 small ripe avocado
1 cup whole wheat flour
2 large eggs
2/3 cup water

Makes 60 to 70 soft bite-size treats.

1. Preheat the oven to 350 degrees.
2. Blend together the first four ingredients until thoroughly mixed.
3. Add the rest of the ingredients, and continue to mix until the dough is well combined. The dough will be sticky.
4. Drop by teaspoon onto greased cookie sheets.
5. Bake 12 to 15 minutes or until golden brown.
6. Remove from the oven.
7. When the treats are thoroughly cool, store them in an airtight container in the refrigerator.

Crunchier Treats: For crisper treats, when all the cookies have been baked, turn off the oven. Put all the cookies back on a cookie sheet and return them to the oven. Leave them in the cooling oven for several hours or overnight to harden.

CHICKEN SOUP COOKIES

1 cup ground high-quality dry dog food kibble
2 cups Bisquick baking mix
1 18.8-ounce can Campbell's Chunky Chicken Soup

Makes 50 to 60 bite-size treats.

These soft cookies are quick and easy to make yet will have your dog begging for more. Ludwig, a German Shepherd Dog, loves this recipe made with Campbell's Savory Chicken with White and Wild Rice.

1. Preheat the oven to 350 degrees.
2. Put the dog food kibble in a food processor or blender and grind to a coarse flour. Measure 1 cup after grinding.
3. In a large bowl, mix together the ground kibble and the remaining ingredients until well combined.
4. Drop by teaspoon onto greased cookie sheets.
5. Bake for 15 minutes or until golden brown.
6. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

ITALIAN BEEF TREATS

2 cups cooked ground beef
1 tablespoon minced garlic
1 6-ounce can tomato paste
1/2 cup canned grated Parmesan and Romano cheese
1 1/2 cups all-purpose flour
1/2 cup nonfat dry milk
2 large eggs

Makes 40 to 50 bite-size treats.

These treats are colorful and smell great. Make them for your dog on a night when you fix Italian food for your family.

1. Preheat the oven to 350 degrees.
2. Mix together the first three ingredients until the meat is well coated. Add the remaining ingredients and mix well.
3. Drop by teaspoon onto greased cookie sheets.
4. Bake for 10 to 15 minutes or until the bottoms are golden brown.
5. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

MOLASSES GRANOLA BALLS

1 cup granola cereal without raisins
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup molasses
1 large egg
1/4 cup evaporated low fat milk
1 cup granola without raisins, for coating treats

Makes 30 to 40 bite-size treats

These balls are crunchy yet have a touch of sweetness for a dog's sweet tooth.

1. Preheat the oven to 350 degrees.
2. Mix all the ingredients except the second cup of granola. Use a large spoon, not a mixer, so that the granola is not crushed.
3. Spread the second cup of granola on a breadboard.
4. Roll a teaspoon of the dough into a ball in your hand and then roll it in the granola to coat it.
5. Place the treats on greased cookie sheets.
6. Bake for 7 to 10 minutes or until golden brown.
7. Remove from the oven, let cool thoroughly, and store in an airtight container.

GINNY'S BONANZA TREATS

2 cups cooked ground beef
1/2 cup grated carrot
1/2 cup canned grated Parmesan cheese
1/2 teaspoon minced garlic
1/2 cup ground high-quality dry dog food kibble
1 large egg
1 tablespoon tomato paste

Makes 30 to 40 bite-size treats

Ginny, a lovely 10-year-old German Shepherd Dog, is very particular about her treats, but she really likes these. In taste tests with other treats, she chooses these every time.

1. Preheat the oven to 350 degrees.
2. Put the dog food kibble in a food processor or blender and grind to a coarse flour. Measure 1 cup after grinding.
3. Combine all the ingredients, mixing thoroughly.
4. Form the dough into teaspoon-size balls.
5. Place on greased cookie sheets.
6. Bake for 13 to 16 minutes or until golden brown.
7. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

CHEESY CHICKEN DELIGHTS

1 7.75-ounce package of Bisquick Complete Three Cheese Biscuits
1/2 cup precooked chicken, chopped into 1/4-inch pieces
1/4 cup grated cheddar cheese
1/2 cup water

Makes 20 to 30 bite-size treats

These soft cookies are full of cheese and chunks of chicken. Walter, a small, black, fuzzy mixed breed, gobbles these down like there is no tomorrow!

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients into a sticky dough.
3. Drop by teaspoon onto greased cookie sheets.
4. Bake for 10 to 15 minutes or until golden brown.
5. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

CHICKEN LIVER TREATS

1 pound cooked chicken livers, chopped finely
1 cup cornmeal
1 cup all-purpose flour
2 large eggs
1/4 cup vegetable oil
1/4 cup warm water
1 cup cornmeal, for coating treats

Makes 40 to 50 bite-size treats

All the dogs who participated in our taste tests, from Newfoundlands to Chihuahuas, ate these treats with enthusiasm.

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients, making sure that the liver is well coated.
3. Form the dough into teaspoon-size balls, then roll each ball in cornmeal.
4. Place on greased cookie sheets.
5. Bake for 10 to 15 minutes or until golden brown. (Do not scorch the bottoms)
6. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

GINA'S THREE-CHEESE COOKIES

1 cup all-purpose flour
1/4 cup grated Parmesan and Romano cheese
1/4 cup grated cheddar cheese
1 large egg
1/2 cup evaporated low fat milk

Makes 20 to 30 bite-size treats

Gina, a lovely feminine Rottweiler, suffered horrible abuse in her first home. But Gina's a lucky one; today, she's a treasured companion. Gina can be a picky eater but loves these cheesy cookies.

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients well.
3. Form the dough into teaspoon-size balls.
4. Place on greased cookie sheets.
5. Bake for 8 to 12 minutes or until golden brown.
6. Remove from the oven, let cool thoroughly, and store in an airtight container.

BISQUICK AND BEEF TREATS

1 cup shredded or crumbled cooked beef
1 cup quick oats
1 1/4 cup Bisquick baking mix
1/2 cup evaporated low fat milk
1 teaspoon minced garlic
2 to 3 teaspoons low-sodium beef bouillon powder

Makes 40 to 50 bite-size treats

Here's a great way to get rid of leftover beef: Make treats out of it. You can use cooked hamburger, pieces of leftover roast, or even steak. Your dog will love you for it.

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients well.
3. Drop by rounded teaspoon onto greased cookie sheets.
4. Sprinkle each treat with a pinch of beef bouillon.
5. Bake for about 15 minutes or until golden brown.
6. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

RIKER'S FAVORITE LIVER TREATS

4 cups quick oats
1 cup minced or shredded cooked chicken livers
1/4 cup vegetable oil

Makes 50 to 60 bite-size treats

Riker, one of my Australian Shepherds, is not a picky eater; he eagerly samples all my culinary efforts. He really gets excited about these treats, though, and even though he knows he's not allowed to beg, he begs for more!

1. Preheat the oven to 350 degrees.
2. Mix together all ingredients well, making sure that all the oats are well coated with oil and egg.
3. Drop by teaspoon onto greased cookie sheets.
4. Bake for 10 to 15 minutes or until golden brown.
5. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

BASIC BONES

3 cups all-purpose flour
1/2 cup nonfat dry milk
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup low-sodium beef or chicken bouillon powder
2 large eggs
1 cup warm water

Makes 25 to 30 3-inch-long dog bone-shaped cookies 1/4-inch thick or 20 to 25 3-inch-long dog bone-shaped cookies 3/8-inch thick

This is a basic dog bones recipe that you can make just as is, or you can vary the ingredients to make slightly different treats.

1. Preheat the oven to 350 degrees.
2. Mix all the dry ingredients in a large bowl. Slowly add the warm water and eggs and mix well. The dough will be stiff.
3. Use your hands to knead the dough until it is smooth and easy to handle, and then form it into a ball.
4. Place the ball on a floured breadboard. Roll the dough out to 1/4 to 3/8 inch thick; slightly thicker is fine.
5. Use a 3-inch dog bone-shaped cookie cutter to cut out the dough.
6. Place the bones on greased cookie sheets.
7. Bake for 15 to 20 minutes or until golden brown.

BEEFY BACON DOG BONES

1 cup beef broth
1 cup crumbled cooked hamburger
4 tablespoons bacon fat
4 to 6 slices bacon, well cooked and crumbled
1 large egg
4 cups all-purpose flour
1/3 cup nonfat dry milk
3/4 teaspoon baking powder
1/2 cup warm water
1 cup cornmeal, for rolling out treats

Makes 30 3-inch-long dog bone-shaped cookies

These hard, crunchy bones smell strongly of bacon. Paulie, a 10-year-old Australian Shepherd, and Gordan, a 2-year-old Pug, both choose these treats over a variety of others in taste tests.

1. Preheat the oven to 350 degrees.
2. Mix the first five ingredients until well combined. Stir in the flour, powdered milk, and baking powder.
3. Add the warm water slowly, up to 1/2 cup, until a ball of dough forms. (The entire 1/2 cup of water may not be needed.) The dough may be a bit sticky.
4. Knead the dough until all the ingredients are well mixed.
5. Put the cornmeal on a breadboard, place the dough on it, and flatten the dough with your hands. If it's sticky, turn it over in the cornmeal a couple

CRISPY CHEESE CIRCLES

2 cups all-purpose flour
1/4 cup grated fresh Parmesan cheese
1/4 cup cornmeal
1 tablespoon low-sodium beef bouillon powder
1 large egg
3/4 to 1 cup warm water
1 cup cornmeal, for rolling out treats

Makes 15 to 20 2 1/2-inch circles

With a wonderful cheesy smell and taste, these round, crispy treats will disappear quickly.

1. Preheat the oven to 350 degrees.
2. Mix the first four ingredients together and then add the egg and 3/4 cup warm water. Mix to form a dough. If the mixture is too dry, add more of the remaining water.
3. Spread the cornmeal on a breadboard. Form half the dough into a ball. Drop it on the cornmeal, flatten slightly, and turn it over to get cornmeal on both sides. Roll the dough out to 1/4 inch thick.
4. Use a circular cookie cutter 2 1/2 inches in diameter to cut the dough into circles.
5. Place on greased cookie sheets.
6. Bake 15 to 20 minutes or until the bottoms are golden brown.
7. Repeat steps 3–6 with the other half of the dough.

FLAXSEED TWISTS

2 cups all-purpose flour
1/4 cup low-sodium beef or chicken bouillon powder
1/4 cup flaxseed meal
1 large egg
3/4 cup warm water
1 cup cornmeal, for rolling out treats
1/2 cup flaxseed meal, for rolling out treats

Makes 50 to 60 4-inch-long twists

Hilly, a Golden Retriever–Labrador Retriever mix, likes these treats so much that her owner is using them for training. Flaxseeds in the dough and in the cornmeal add both a nutty flavor and excellent nutrition.

1. Preheat the oven to 325 degrees.
2. Mix together the first five ingredients until well combined. Then knead the mixture with your hands until it forms a ball of dough.
3. Put the cornmeal and 1/2 cup flaxseed meal on a breadboard. Drop the ball of dough on the mixture and flatten slightly. Flip the dough over to get cornmeal and flaxseed meal on both sides. Roll out the dough to about 1/4 inch thick.
4. Use a sharp knife to cut the circle of dough into sections about 4 inches wide. Then cut the dough in each section into strips about 1/2 inch wide. (Each strip will be 4 inches by 1/2 inch.) Twist each strip several times.
5. Place strips on greased cookie sheets.

CARROT CRUNCHIES

1/2 cup ground high-quality dog food kibble
2 cups grated carrots
1/2 cup applesauce
1/2 cup plain low fat yogurt
2 cups all-purpose flour
1 teaspoon baking powder

Makes 20 to 30 3-inch-long dog bone-shaped cookies

These colorful, crunchy cookies use unsweetened applesauce as a sweetener. You can use applesauce with cinnamon to add a different flavor to the cookies.

1. Preheat the oven to 400 degrees.
2. Put the dog food kibble in a food processor or blender and grind to a coarse flour. Measure 1/2 cup after grinding.
3. Use a food processor or blender to puree the grated carrots.
4. Add the applesauce and yogurt to the food processor or blender and puree again, until the mixture is a smooth, thick, pale orange cream.
5. Spoon the pureed mixture into a large bowl. Add the flour, ground dog food kibble, and baking powder. Mix until a dough forms, and then knead with your hands until mixed well. If the dough is too sticky, add a little more flour.
6. Drop the ball of dough onto a floured breadboard and roll out to slightly thicker than 1/4 inch. The dough will be soft; don't roll it too thin.
7. Use a 3-inch dog bone-shaped cookie cutter to cut the rolled dough into shapes.

KASHI COOKIES

2 cups Honey Puffed Kashi cereal
1 cup flour
1 teaspoon baking powder
1/2 cup water
1 large egg
1 cup Honey Puffed Kashi cereal, for rolling out treats

Makes 20 to 25 3-inch-long dog bone-shaped cookies

Sunny, a Golden Retriever, likes crunchy treats. He chooses these whole-grain cookies every time, even over treats that contain meat.

1. Preheat the oven to 350 degrees.
2. Use a blender or food processor to grind 2 cups Kashi cereal to a coarse powder.
3. In a large bowl, mix the ground Kashi with the flour and baking powder. Add the water and egg and mix until a dough forms. Knead the dough with your hands until the ingredients are well mixed.
4. Place the ball of dough on a floured breadboard and flatten. Roll out about halfway and turn over. Sprinkle 1/2 cup unground Kashi cereal over the dough and roll it into the dough as you finish rolling it out to about 1/4 inch thick.
5. Use a 3-inch dog bone-shaped cookie cutter to cut the dough into shapes.
6. Place the cookies on greased cookie sheets.
7. Bake for 10 minutes or until the bottoms are golden brown. Turn the cookies over and put them back in the oven for another 5 minutes, until the cookies are golden brown on both sides.

TEXMATI RICE & LENTILS DOGHOUSES

3 cups all-purpose flour
2 cups cooked Royal Blend Texmati & Lentils
1/2 cup nonfat dry milk
1 large egg
1 cup warm water

Makes more than 100 1-inch doghouse-shaped cookies

This recipe uses Royal Blend Texmati & Lentils as a primary ingredient. The red and brown rice and red lentils add color to these tasty treats.

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients, using your hands to make sure that they are combined well.
3. Form the dough into a ball and place on a floured breadboard. Roll out to 1/4 thick.
4. Use a 1-inch doghouse-shaped cookie cutter to cut out the dough.
5. Place the cookies on greased cookie sheets.
6. Bake for about 15 minutes or until the bottoms are golden brown.
7. Remove from the oven, let cool thoroughly, and store in an airtight container.

Crunchier Treats: For crisper treats, when all the cookies have been baked, turn off the oven. Put all the cookies back on a cookie sheet and return them to the oven. Leave them in the cooling oven for several hours or overnight to harden.

PEANUT BUTTER, HONEY, AND OAT COOKIES

1 cup crunchy (or extra-crunchy) natural peanut butter
3 cups quick oats
1/3 cup honey
1/3 cup low-sodium chicken or beef bouillon powder
1/3 cup warm water

Makes 50 3-inch-long dog bone-shaped cookies

These peanut butter cookies smell just like the ones Grandma used to make — so much so that you'll have a hard time saving these soft, crumbly cookies for the dogs in the family!

1. Preheat the oven to 350 degrees.
2. Warm the peanut butter in the microwave for about 1 minute, until it's soft enough to mix with the other ingredients.
3. Grind 2 cups of the quick oats in a food processor or blender until a coarse flour.
4. In a large bowl, thoroughly mix together all the ingredients.
5. Drop the dough onto a breadboard sprinkled with flour or more ground quick oats. Work the dough on the board until you can make a ball. Roll out the dough to about 1/4 inch thick.
6. Use a 3-inch dog bone-shaped cookie cutter to cut the dough into shapes.
7. Place the cookies on greased cookie sheets. (The dough is soft and crumbly, so transfer the cut-out shapes gently.)
8. Bake for about 10 minutes or until the bottoms of the cookies are golden brown.
9. Remove from the oven, let cool thoroughly, and store in an airtight container.

SUNFLOWER SENSATIONS

2 cups all-purpose flour
1 cup ground roasted, nosalt sunflower seeds
3/4 cup cornmeal
1 teaspoon salt
2 large eggs
1/4 cup evaporated low fat milk
1/4 cup vegetable oil
1/4 cup molasses

Makes 20 to 25 3-inch-long dog bone-shaped cookies

Rusty, a Cavalier King Charles Spaniel, begs for these cookies. When they are baking, he positions himself in the doorway to the kitchen to make sure he doesn't miss out on them!

1. Preheat the oven to 350 degrees.
2. In a large bowl, mix together all the ingredients. Knead with your hands until the dough is smooth and easy to work.
3. Form the dough into a ball and place it on a floured breadboard. Roll it out to 1/4 inch thick.
4. Use a 3-inch dog bone-shaped cookie cutter to cut the rolled dough into shapes.
5. Place the cookies onto greased cookie sheets.
6. Bake for about 20 minutes or until the bottoms of the cookies are golden brown.
7. Remove from the oven, let cool thoroughly, and store in an airtight container.

QUICK-AND-EASY CHEESE CIRCLES

1/2 cup all-purpose flour
1 tablespoon low-sodium beef bouillon powder
1 can refrigerated pizza crust
1/2 cup grated cheddar cheese

Makes 25 to 30 2 1/2-inch circles

You can make these treats in a half an hour, and that includes cleanup and time for the treats to cool! They're quick and easy, and your dog will love them.

1. Preheat the oven to 350 degrees.
2. Put the flour and bouillon on a breadboard and mix them together. Take the pizza crust out of the can and gently stretch it in your hands. Work out the curves and kinks in the dough, but be careful not to tear it. Set it down on the breadboard, on top of the flour-bouillon mixture.
3. Use a 2 1/2-inch-diameter cookie cutter to cut out as many circles as you can. Then form the scraps into a ball, roll the dough back out as if it were cookie dough, and cut out some more circles.
4. Place all the circles on greased cookie sheets. Top each cookie with grated cheese.
5. Bake for 10 to 12 minutes or until the bottoms of the cookies are golden brown.
6. Remove from the oven, let cool thoroughly, and store in an airtight container.

Dog treats made from rolled, canned pizza dough are quick and easy to make, and variations can add flavor and nutrition. Using the pizza dough cuts down on the mess in the kitchen, too! Making treats this way can also be a family project since it's so easy; get the kids involved — they'll enjoy making the treats and feeding the dog!

BIRTHDAY BLUEBERRY PUPCAKES

1/2 cup high-quality dry dog food kibble
1 7-ounce package Jiffy Blueberry Muffin mix
1 cup fresh or frozen blueberries
2 large eggs
2/3 cup evaporated low fat milk

Makes 12 pupcakes

These colorful blueberry treats—perfect for a dog's birthday celebration—can be frosted with whipped cream cheese. People will be tempted to try them, too!

1. Preheat the oven to 350 degrees.
2. Put the dog food kibble in a food processor or blender and grind to a coarse flour. Measure 1/2 cup after grinding.
3. In a large bowl, combine ground dog food kibble and the remaining ingredients until well mixed. The batter should be like a slightly grainy cake batter.
4. Grease or line muffin cups with paper baking cups. (Avoid foil baking cups; paper ones are digestible, so there's no danger in case your dog accidentally eats one, but foil could cause problems.) Pour the batter into the cups, filling each 1/2 to 2/3 full.
5. Bake 15 to 20 minutes or until golden brown. (The baking time may vary, depending on the composition of the dry dog food used and the fullness of the baking cups.)
6. Remove pupcakes from the oven, allow them to cool thoroughly, and store them in an airtight container.
7. If desired, frost with a thin layer of whipped cream cheese. You may press a couple blueberries into the frosting or sprinkle each pupcake with a pinch of ground dog food.

BANANA BIRTHDAY PUPCAKES

1 large ripe banana, mashed
1/2 cup high-quality dry dog food
1 7-ounce package Jiffy Banana Nut
Muffin mix
2 large eggs
2/3 cup evaporated low fat milk

Makes 12 pupcakes

You'll want to make these tasty cakes for more than just birthdays. When these treats are baking, everyone in the house (two-legged and four-legged) follows their nose to the oven!

1. Preheat the oven to 350 degrees.
2. Peel the large banana and mash it with a fork.
3. Put the dog food kibble in a food processor or blender and grind to a coarse flour. Measure 1/2 cup after grinding.
4. Put the ground dog food in a large bowl with the mashed banana. Add the remaining ingredients and mix thoroughly.
5. Grease or line muffin cups with paper (not foil) baking cups. Pour the batter into the cups, filling each 1/2 to 2/3 full.
6. Bake for 15 to 20 minutes or until golden brown. (The baking time may vary, depending on the composition of the dry dog food used and the fullness of the baking cups.)
7. Remove pupcakes from the oven, allow them to cool thoroughly, and store them in an airtight container.

VALENTINE HEARTS

3 cups all-purpose flour
1/2 cup nonfat dry milk
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup low-salt chicken bouillon powder
2 large eggs
1 cup warm water
1 teaspoon red food coloring or a red dye
alternative (optional)
1 teaspoon vanilla extract

Makes 35 to 40 2-inch heart-shaped
cookies

Every sweetheart deserves a heart (or two or three) on Valentine's Day. Who is more loving and loyal than your canine companion?

1. Preheat the oven to 350 degrees.
2. Combine all the dry ingredients in a large bowl and stir until well mixed. Slowly add the eggs, water, food coloring, and vanilla to form a stiff dough. Knead the dough with your hands for 2 minutes.
3. Form the dough into a ball and place it on a floured breadboard. Roll the dough out to about 1/4 inch thick.
4. Use a 2-inch heart-shaped cookie cutter to cut the rolled dough into cookies.
5. Place the cookies on a greased cookie sheet.
6. Bake for about 15 minutes or until golden brown.

BEAT-THE-HEAT YOGURT YUMMIES

1 6-ounce can tuna in water
2 cups plain low fat yogurt

Makes 8 to 12 frozen treats in 3-ounce
cups

This cold treat is a wonderful, healthy treat for hot summer days. Your dog will love them for celebrating Memorial Day, Fourth of July, the summer solstice, or just about any other occasion.

1. Dump the tuna and its water into a bowl and break up the chunks. Add the yogurt and mix well.
2. Spoon the mixture into small paper cups, such as those you would stock in a bathroom. Place in the freezer, and leave them there at least several hours, until frozen.
3. To serve, turn over a frozen treat and pop it out of the cup or tear the cup away from it. This treat can be messy if your dog eats it slowly, so serve it outside and wipe off her front legs before allowing her inside the house.

Salmon Yogurt Yummies: Many dogs love fish of any kind—tuna, salmon, whitefish, or shark. If your dog enjoys fish, you can make yogurt yummys with salmon, too. Just substitute 1 6-ounce can of salmon for the tuna.

Berries Yogurt Yummies: Dogs love the sweetness of ripe berries. Puree some berries (blueberries, strawberries, raspberries, or any others your dog enjoys). Use 1 cup of pureed berries in place of the tuna in the original recipe.

TURKEY DAY TREATS

2 cups diced sweet potato, cooked until very tender

- 1 1/4 cups whole wheat flour
- 1 cup warm water
- 2 large eggs
- 1 2.5-ounce jar turkey baby food

Makes 40 to 50 teaspoon-size treats

Teddy is a long, lean, lush-coated German Shepherd Dog. He's also a very picky eater, but Teddy loves these Thanksgiving-inspired treats! When given a choice between these and other treats or even his normal food, Teddy always chooses these.

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients. The mixture will be sticky.
3. Drop the dough by rounded teaspoon onto a greased cookie sheet.
4. Bake for 20 to 25 minutes or until golden brown.
5. Remove from the oven, let cool thoroughly, and store in an airtight container in the refrigerator.

CHRISTMAS CRANBERRY CORN MUFFINS

1/2 cup ground high-quality dry dog food kibble

- 1 7-ounce package Jiffy Corn Muffin mix
- 1 cup fresh or frozen cranberries
- 1/2 cup milk
- 1 large egg

Makes 12 muffins

Teddy is a long, lean, lush-coated German Shepherd Dog. He's also a very picky eater, but Teddy loves these Thanksgiving-inspired treats! When given a choice between these and other treats or even his normal food, Teddy always chooses these.

1. Preheat the oven to 350 degrees.
2. Put the dog food kibble in a food processor or blender and grind to a coarse flour. Measure 1/2 cup after grinding.
3. In a large bowl, stir together the ground dog food kibble and the Jiffy Corn Muffin mix.
4. Puree the fresh or frozen cranberries, along with the milk and egg, in a blender or food processor.
5. Add the pureed cranberry mixture to the dry ingredients in the bowl and mix well.
6. Grease or line muffin cups with paper (not foil) baking cups. Pour the batter into the cups, filling each 1/2 to 2/3 full.
7. Bake for 15 to 20 minutes or until golden brown.
8. Remove from the oven, let cool thoroughly, and store in an airtight container.

POTATO CRANBERRY CHRISTMAS COOKIES

- 2 cups potato flour
- 1 cup garbanzo flour
- 1 cup instant mashed potatoes
- 1 cup evaporated low fat milk
- 1/2 cup applesauce
- 2 large eggs
- 1 cup whole frozen cranberries

Makes 40 to 50 1/2-teaspoon-size cookies

This meat-free recipe with bright cranberry on top is appealing to most dogs. These cookies are heavy (potato flour is not light!), so make them small.

1. Preheat the oven to 350 degrees.
2. Mix together all the ingredients except the cranberries. The dough will be heavy and stiff.
3. Drop by 1/2 teaspoon onto greased cookie sheets. Place a whole cranberry in the center of each cookie, pushing the berry in slightly so that it stays in position.
4. Bake for 10 to 15 minutes or until the bottoms are golden brown.
5. Remove from the oven, let cool thoroughly, and store in an airtight container.