



# THE ESSENTIAL HOMEMADE DOG RECIPES

67 Delicious & Nutritious Recipes to Keep  
Your Dog Happy, Healthy, and Tail-  
Wagging!"

thePawsSite

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# Legal Notice

This e-book, titled "Homemade dog food," is provided for informational purposes only. The content within this ebook is based on research, personal experiences, and commonly accepted best practices in dog care. However, it is not a substitute for professional veterinary advice, diagnosis, or treatment. Always seek the advice of your veterinarian or other qualified animal healthcare provider with any questions you may have regarding your dog's health or medical condition.

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# The Paws Site

@thepawssite

Welcome to a journey of love, health, and happiness for your furry friend, brought to you by The Paws Site—a passionate community dedicated to the well-being of pets everywhere. As the creator behind this eBook on Homemade Dog Recipes, The Paws Site is fueled by a deep commitment to helping pet parents provide the best care possible through natural, wholesome nutrition.

**Who We Are:** The Paws Site is not just a brand; it's a movement. We believe that every paw matters and our mission is to empower pet owners with the knowledge and tools they need to keep their pets healthy, happy, and thriving. Our expertise spans across various aspects of pet care, from nutrition and training to health and wellness, all aimed at enhancing the bond between you and your dog.

[thepawssite.com](http://thepawssite.com)

# Introduction

## Welcome

You are introducing "Homemade Dog Food," your go-to resource for preparing wholesome and delectable meals for your cherished animal companion! With this eBook's help, you can cook healthy, well-balanced meals that meet your dog's specific dietary requirements from the comfort of your own kitchen.

## Why Homemade?

We all want the best for our dogs as pet owners, and that includes giving them the greatest food possible. Preservatives, fillers, and other substances that may be hazardous or inappropriate for certain dogs are frequently found in commercial dog diets. You can ensure that your dog gets the nutrients they require and the tastes they enjoy in every meal by preparing their food at home, where you have total control over every component.

## What You'll Discover:

This eBook has a number of recipes that are not only simple to make, but also suit a wide range of dietary requirements and tastes. These recipes can help with a variety of health issues, such as managing weight or allergies, or they can be used as a fresh, cooked meal supplement for your dog.

## Balanced Nutrition:

Every recipe has been thoughtfully created to offer balanced nutrition, guaranteeing that your dog receives all the vital vitamins, minerals, and nutrients they require to flourish. Every recipe, from filling main courses to nutritious snacks and treats, has been created with your dog's health in mind.

## Getting Started:

This eBook is designed to help you at every stage of the process, regardless of your experience level as a home cook. With simple recipes, readily available supplies, and useful advice, you'll be cooking meals for your dog soon that will not only please their palates but also improve their general health.

## A Healthier, Happier Dog:

We think that the cornerstone of your dog's happy existence is a nutritious diet. Making fresh meals will benefit your dog's health, give them more energy, and extend their happy, longer life.

We are grateful that you have joined us on this adventure. We can't wait to share with you the joys of cooking for your dog, and we guarantee that every mouthful will have your pet wagging its tail!

Let's start preparing and give each meal purpose!



## Attention

While many veterinarians recognize that pet food recalls and the low quality of some dog meals are cause for concern, they continue to believe that homemade diets, when provided entirely, may result in nutritional instability and vitamin/mineral deficiencies, which could endanger dog health.

As a result, if you decide to feed your pet a homemade diet, you must understand and provide what your dog requires to stay healthy; veterinarian nutritionists can assist in developing acceptable homemade diets.

While every effort was made to provide safe recommendations and accurate instructions in this chapter, it is not possible to calculate an individual dog's reaction to any meal or substance. When using this material, you should speak with your veterinarian and use your own discretion.

# Vitamin Powder

Adding vitamin powder to dog Food can be a great way to boost their nutritional value. Here are a few reputable brands that offer vitamin powders for pets.

## **Ruff Greens**

- Ruff Greens offers a range of vitamins, minerals, and probiotics in their supplement powders designed specifically for dogs.

## **Zesty Paws**

- Description: Zesty Paws provides a variety of health supplements for dogs, including multivitamins and probiotics.

## **PetHonesty**

- Description: PetHonesty offers a selection of vitamins and supplements designed to support overall pet health.

## **VetriScience**

- Description: VetriScience provides a range of pet supplements, including multivitamins and joint support formulas.

## **Nutramax**

- Description: Nutramax is known for its high-quality pet supplements, including multivitamins and joint health products.

## **How to Incorporate Vitamin Powder**

When adding vitamin powder to your dog recipes, follow these guidelines:

- Dosage: Follow the recommended dosage on the vitamin powder packaging. Typically, you'll add a small amount to each batch of treats.
- Mixing: Ensure the powder is well-mixed into the batter to ensure even distribution.

## **Consultation**

*Always consult with your veterinarian before introducing any new supplements to your dog's diet to ensure it's appropriate for their specific health needs.*



# CHICKEN/ TURKEY

10 RECIPES

# 01 Chicken and Rice Delight

## Ingredients

- 2 cups cooked chicken breast, shredded
- 1 cup brown rice
- 1/2 cup peas (optional)
- 1 tbsp olive oil

## Preparation

1. Cook rice as per instructions.
2. In a separate pan, lightly sauté the chicken in olive oil.
3. Mix chicken, rice, and peas. Let cool before serving.

Makes	Prep Time	Cook Time
4 Serving	15 Minutes	30 Minutes

**Tip:** Great for dogs with sensitive stomachs.



# 02 Turkey & Sweet Potato Bowl

## Ingredients

- 1 lb ground turkey
- 1 large sweet potato, cubed
- 1 tbsp coconut oil
- 1/2 cup spinach, chopped

## Preparation

1. Boil the sweet potatoes until soft.
2. In a skillet, cook turkey in coconut oil until browned.
3. Add spinach and sweet potatoes to the pan. Let cool before serving.

Makes	Prep Time	Cook Time
3 Serving	10 Minutes	30 Minutes

**Tip:** Sweet potatoes add vitamins and fiber.



## 03 Turkey & Oatmeal Breakfast

### Ingredients

- 1 lb ground turkey
- 1 cup cooked oats
- 1/2 cup blueberries (optional)

### Preparation

1. Cook ground turkey until browned.
2. Stir in oats and blueberries. Let cool before serving.

#### Makes

3 Serving

#### Prep Time

5 Minutes

#### Cook Time

20 Minutes

**Tip:** Great morning meal rich in fiber and antioxidants.



## 04 Chicken & Carrot Stew

### Ingredients

- 2 cups diced chicken breast
- 1 cup carrots, chopped
- 1/2 cup green beans
- 1 cup low-sodium chicken broth

### Preparation

1. In a pot, combine chicken, carrots, green beans, and broth.
2. Simmer for 25 minutes. Let cool before serving.

#### Makes

4 Serving

#### Prep Time

15 Minutes

#### Cook Time

25 Minutes

**Tip:** Add extra broth to keep your dog hydrated.



# 05 Turkey & Quinoa Power Bowl

## Ingredients

- 1 lb ground turkey
- 1 cup quinoa
- 1/2 cup kale, finely chopped
- 1 tbsp olive oil

## Preparation

1. Cook quinoa per package instructions.
2. Brown turkey in olive oil, adding kale toward the end.
3. Mix quinoa and turkey mixture. Let cool.

### Makes

3 Serving

### Prep Time

10 Minutes

### Cook Time

25 Minutes

**Tip:** Quinoa provides a protein boost for active dogs.



# 06 Chicken & Pumpkin Mix

## Ingredients

- 2 cups shredded chicken
- 1 cup canned pumpkin (unsweetened)
- 1/2 cup green peas
- 1 tbsp coconut oil

## Preparation

1. Sauté chicken in coconut oil until cooked.
2. Mix with pumpkin and peas. Let cool before serving.

### Makes

4 Serving

### Prep Time

5 Minutes

### Cook Time

20 Minutes

**Tip:** Pumpkin helps with digestion.



# 07 Chicken & Sweet Potato Mash

## Ingredients

- 1 cup chicken thighs (diced)
- 1 cup sweet potatoes (cubed)
- 1/4 cup green beans (chopped)
- 1 tablespoon olive oil

## Preparation

1. Boil chicken and sweet potatoes until cooked.
2. Steam green beans.
3. Mash the sweet potatoes and mix in the chicken and beans. Drizzle with olive oil.

### Makes

4 Serving

### Prep Time

10 Minutes

### Cook Time

25 Minutes

**Tip:** Sweet potatoes are rich in fiber and beta-carotene.



# 08 Turkey & Veggie Stew

## Ingredients

- 1 pound ground turkey
- 1 cup carrots (diced)
- 1 cup green peas
- 1/4 cup barley
- 3 cups water

## Preparation

1. Brown turkey in a pot.
2. Add barley, carrots, peas, and water.
3. Simmer for 30-45 minutes until veggies are tender.

### Makes

6 Serving

### Prep Time

15 Minutes

### Cook Time

45 Minutes

**Tip:** Barley adds heart-healthy fiber.



# 09 Chicken and Pumpkin Pies

## Ingredients

- 1 cup shredded chicken
- 1/2 cup pumpkin puree
- 1/2 cup whole wheat flour
- 1 egg, beaten

## Preparation

1. Preheat oven to 350°F (175°C).
2. In a bowl, mix the shredded cooked chicken and pumpkin puree. If using, add the turmeric for its health benefits. Set aside.
3. In a separate bowl, combine the whole wheat flour and the egg. Add in the chicken broth slowly, mixing until a soft dough forms. If the dough is too dry, add a bit more broth; if too wet, add more flour.
4. On a floured surface, roll out the dough to about 1/4 inch thick. Cut small circles using a cookie cutter or a small glass that matches the size of the pie mold you're using (or muffin tins).
5. Press the dough circles into greased muffin tins or mini pie molds to create a base. Fill each with the chicken and pumpkin mixture.
6. If desired, roll out the remaining dough and cut small strips to create a lattice top over the pies, or simply cover the filling with a smaller dough circle.
7. Place the muffin tin or pie molds in the oven and bake for 25-30 minutes, or until the crust is golden brown.
8. Let the pies cool completely before serving them to your dog.

### Makes

6 Mini pies

### Prep Time

20 Minutes

### Cook Time

25 Minutes

**Tip:** These chicken and pumpkin pies can be stored in an airtight container in the refrigerator for up to 5 days or frozen for up to 3 months.

# 10 Turkey and Apple Meatballs

## Ingredients

- 1 lb ground turkey
- 1/2 cup apple, finely chopped
- 1/2 cup oats
- 1 egg

## Preparation

1. Preheat oven to 375°F (190°C).
2. Mix turkey, apple, oats, and egg in a bowl.
3. Roll mixture into 12 meatballs and place on a baking sheet.
4. Bake for 20 minutes or until fully cooked.

### Makes

12 Meatballs

### Prep Time

15 Minutes

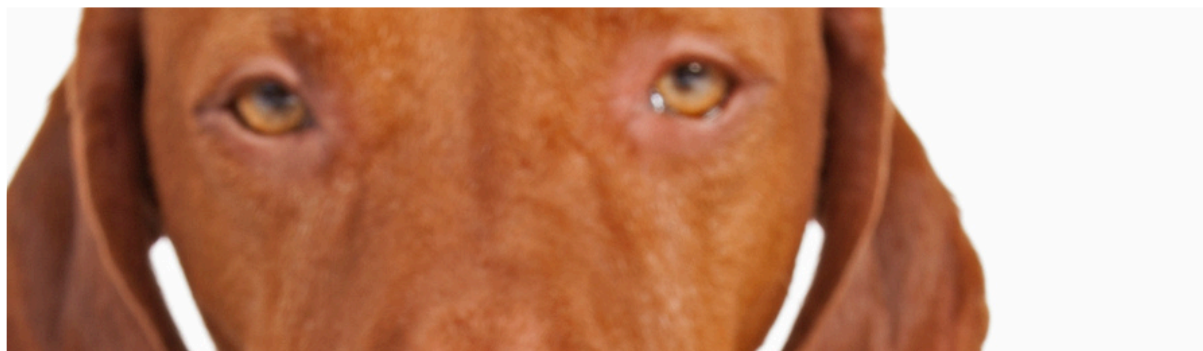
### Cook Time

20 Minutes

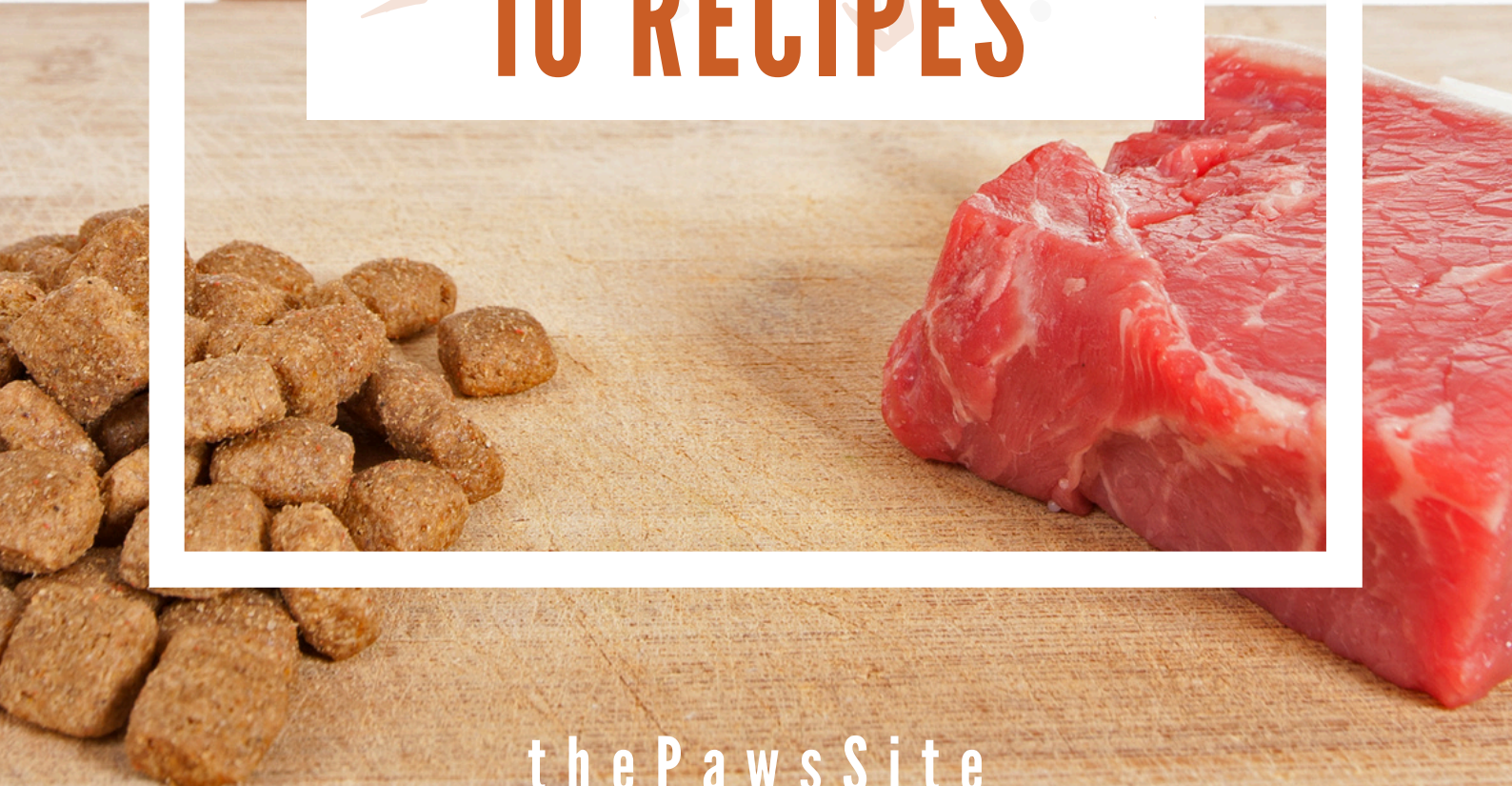
**Tip:** Freeze extra meatballs for future use.

## NOTES:

Feel free to adjust these recipes based on your dog's preferences and dietary needs!



**MEAT**  
**10 RECIPES**



# 01 Beef & Sweet Potato Stew

## Ingredients

- 1 lb lean ground beef
- 1 sweet potato, cubed
- 1/2 cup carrots, chopped
- 2 cups low-sodium beef broth

## Preparation

1. Cook sweet potato and carrots in broth until soft.
2. Brown beef and add to vegetables. Simmer for 10 more minutes.

### Makes

5 Serving

### Prep Time

10 Minutes

### Cook Time

30 Minutes

**Tip:** This hearty stew is perfect for energy-packed dogs.



# 02 Beef & Brown Rice Bowl

## Ingredients

- 1 lb ground beef
- 1 cup brown rice
- 1/2 cup peas
- 1 tbsp olive oil

## Preparation

1. Cook rice as per instructions.
2. Brown the beef in olive oil.
3. Mix beef, rice, and peas together.
4. Let cool before serving.

### Makes

4 Serving

### Prep Time

10 Minutes

### Cook Time

25 Minutes

**Tip:** Use lean beef to keep the fat content low.



# 03 Beef & Green Bean Dinner

## Ingredients

- 1 lb lean beef, cubed
- 1 cup green beans, chopped
- 1/2 cup carrots, chopped
- 1 tbsp olive oil

## Preparation

1. Brown the beef in olive oil.
2. Add green beans and carrots. Simmer until soft. Let cool.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
4 Serving	10 Minutes	20 Minutes

**Tip:** Green beans are great low-calorie treats.



# 04 Beef & Apple Stew

## Ingredients

- 1 lb lean ground beef
- 1 apple, chopped
- 1/2 cup spinach
- 1 tbsp coconut oil

## Preparation

1. Brown the beef in coconut oil.
2. Add apples and spinach. Simmer for 10 minutes.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
3 Serving	10 Minutes	25 Minutes

**Tip:** Apples provide natural sweetness and fiber.



## 05 Beef & Carrot Mash

### Ingredients

- 1 lb beef, ground
- 1 cup carrots, mashed
- 1 tbsp olive oil

### Preparation

1. Brown the beef in olive oil.
2. Mix in mashed carrots. Let cool before serving.

#### Makes

3 Serving

#### Prep Time

10 Minutes

#### Cook Time

20 Minutes

**Tip:** Carrots provide vitamin A for healthy eyes.



## 06 Beef & Potato Hash

### Ingredients

- 1 lb ground beef
- 2 potatoes, cubed
- 1/2 cup green peas

### Preparation

1. Cook potatoes until soft.
2. Brown beef and mix in peas. Add potatoes and simmer. Let cool before serving.

#### Makes

4 Serving

#### Prep Time

10 Minutes

#### Cook Time

25 Minutes

**Tip:** Potatoes provide energy-rich carbohydrates.



# 07 Beef and Sweet Potato Patties

## Ingredients

- 1/2 pound lean ground beef
- 1/2 cup cooked and mashed sweet potato
- 1/4 cup grated carrots
- 1 egg
- 1 tablespoon coconut oil (optional)
- 1 tablespoon parsley (chopped, optional)

## Preparation

1. Preheat oven to 350°F (175°C).
2. Prepare the mixture: In a large bowl, combine the ground beef, mashed sweet potato, grated carrots, and egg. Mix everything until well combined.
3. Shape the patties: Form small patties with your hands, about the size of your palm. Make sure they're thin so they cook evenly.
4. Cook the patties: Heat a pan with a bit of coconut oil over medium heat, or bake the patties on a baking sheet lined with parchment paper for 15-20 minutes, flipping halfway through.
5. Cool before serving: Let the patties cool before offering them to your dog.

### Makes

6-8 Patties

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Store leftovers in an airtight container in the refrigerator for up to 4 days or freeze for up to 3 months.

# 08 Beef and Vegetable Stew

## Ingredients

- 1/2 pound lean beef stew meat (cut into small pieces)
- 1/2 cup chopped carrots
- 1/2 cup chopped green beans
- 1/4 cup peas (optional)
- 1/2 cup cooked brown rice or quinoa
- 1 tablespoon olive oil
- 2 cups water or low-sodium beef broth (unsalted)

## Preparation

1. Heat the olive oil in a large pot over medium heat.
2. Brown the beef: Add the stew meat to the pot and brown it for 3-5 minutes until lightly cooked on all sides.
3. Add vegetables and broth: Stir in the carrots, green beans, peas, and water or broth. Bring to a simmer.
4. Cook the stew: Reduce the heat to low, cover the pot, and let it simmer for 25-30 minutes, or until the meat is fully cooked and the vegetables are tender.
5. Add the rice or quinoa: Stir in the cooked brown rice or quinoa, then let the mixture cool before serving.

### Makes

4 Serving

### Prep Time

10 Minutes

### Cook Time

30 Minutes

**Tip:** Potatoes provide energy-rich carbohydrates.

# 09 Beef and Carrot Stew

## Ingredients

- 1 lb beef stew meat, cubed
- 1 cup carrots, chopped
- 1/2 cup peas
- 2 cups beef broth low sodium

## Preparation

1. In a pot, brown the beef over medium heat.
2. Add carrots, peas, and beef broth.
3. Bring to a boil, then simmer for 40 minutes until meat is tender.
4. Cool before serving.

### Makes

4 Serving

### Prep Time

10 Minutes

### Cook Time

40 Minutes

**Tip:** This stew can be frozen for up to 3 months.



# 10 Lamb and Rice Dinner

## Ingredients

- 1 lb ground lamb
- 1 cup cooked brown rice
- 1/2 cup spinach, chopped
- 1/2 cup peas

## Preparation

1. Cook lamb in a skillet until browned.
2. Add spinach and peas, cooking until vegetables are tender.
3. Stir in cooked rice and mix well.
4. Cool before serving.

### Makes

4 Serving

### Prep Time

10 Minutes

### Cook Time

30 Minutes

**Tip:** Adjust vegetable amounts based on your dog's preferences.







**VEGAN**  
**10 RECIPES**

# 01 Vegan Sweet Potato & Quinoa Bowl

## Ingredients

- 1 large sweet potato, cubed
- 1 cup quinoa
- 1/2 cup peas
- 1 tbsp olive oil

## Preparation

1. Boil sweet potatoes and cook quinoa.
2. Mix all ingredients together. Let cool.

### Makes

3 Serving

### Prep Time

10 Minutes

### Cook Time

30 Minutes

**Tip:** Quinoa is a protein-rich grain perfect for vegan diets.



# 02 Chickpea & Carrot Mash

## Ingredients

- 1 cup canned chickpeas (rinsed)
- 2 carrots, boiled and mashed
- 1 tbsp olive oil

## Preparation

1. Mash chickpeas and carrots together.
2. Add olive oil for smooth consistency.

### Makes

3 Serving

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Chickpeas are a great protein source for plant-based meals.



# 03 Pumpkin & Lentil Stew

## Ingredients

- 1 cup canned pumpkin (unsweetened)
- 1 cup lentils
- 1/2 cup green beans

## Preparation

1. Boil lentils until soft.
2. Mix with pumpkin and green beans. Let cool.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
4 Serving	10 Minutes	30 Minutes

**Tip:** Lentils provide fiber and plant-based protein.



# 04 Vegan Peanut Butter & Oatmeal Bowl

## Ingredients

- 1 cup cooked oats
- 2 tbsp unsalted peanut butter
- 1/4 cup blueberries

## Preparation

1. Cook oats and stir in peanut butter.
2. Add blueberries on top. Let cool.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
3 Serving	5 Minutes	10 Minutes

**Tip:** Peanut butter is a tasty protein-packed treat for dogs.



# 05 Spinach & Brown Rice Vegan Bowl

## Ingredients

- 1 cup brown rice
- 1/2 cup spinach, chopped
- 1 tbsp olive oil

## Preparation

Cook rice and mix with spinach and olive oil.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
3 Serving	10 Minutes	25 Minutes

**Tip:** Spinach is rich in iron and antioxidants, promoting healthy digestion and immune support for your dog.



# 06 Vegan Carrot & Pea Rice Bowl

## Ingredients

- 1 cup brown rice
- 1/2 cup carrots, finely chopped
- 1/2 cup green peas
- 1 tbsp coconut oil

## Preparation

1. Cook brown rice as per instructions.
2. In a separate pan, lightly sauté carrots and peas in coconut oil.
3. Mix the rice, carrots, and peas together. Let cool before serving.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
3 Serving	10 Minutes	20 Minutes

**Tip:** This light and nutritious meal is great for dogs with sensitive stomachs.



# 07 Sweet Potato and Chickpea Mash

## Ingredients

- 1 cup sweet potato, peeled and diced
- 1/2 cup chickpeas, cooked
- 1/4 cup peas

## Preparation

1. Boil sweet potato until tender, then mash.
2. Mix in chickpeas and peas.
3. Cool before serving.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
4 Serving	10 Minutes	20 Minutes

**Tip:** This mash can be stored in the fridge for up to 3 days.



# 08 Pumpkin and Lentil Patties

## Ingredients

- 1 cup pumpkin puree
- 1/2 cup lentils, cooked
- 1/4 cup oats
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix pumpkin, lentils, oats, and egg until combined.
3. Form mixture into patties and place on a baking sheet.
4. Bake for 25 minutes or until golden brown.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
10 Patties	15 Minutes	25 Minutes

**Tip:** These patties are great for training treats.



# 09 Carrot and Apple Crunchers

## Ingredients

- 1 cup carrots, grated
- 1/2 cup apple, grated
- 1/2 cup whole wheat flour
- 1/4 cup oat flour

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix carrots, apple, and flours.
3. Roll out dough and cut into shapes.
4. Bake for 30 minutes until crisp.



### Makes

15 Pieces

### Prep Time

10 Minutes

### Cook Time

30 Minutes

**Tip:** Store in an airtight container for up to a week.

# 10 Zucchini and Sweet Potato Balls

## Ingredients

- 1 cup zucchini, grated
- 1 cup sweet potato, grated
- 1/2 cup oat flour
- 1 egg

## Preparation

1. Preheat oven to 375°F (190°C).
2. Mix zucchini, sweet potato, oat flour, and egg.
3. Form into balls and place on a baking sheet.
4. Bake for 20 minutes.



### Makes

12 Balls

### Prep Time

15 Minutes

### Cook Time

20 Minutes

**Tip:** These can be frozen for later use.

## NOTES:

Feel free to adjust these recipes based on your dog's preferences and dietary needs!



**FISH**

**10 RECIPES**

# 01 Salmon & Sweet Potato Bites

## Ingredients

- 1 cup cooked salmon, flaked
- 1 cup cooked sweet potato, mashed
- 1 cup oat flour
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl until combined.
3. Form into small balls and place on a baking sheet.
4. Bake for 15 minutes.

### Makes

20 Pieces

### Prep Time

10 Minutes

### Cook Time

15 Minutes

**Tip:** Cool before serving.



# 02 Tuna & Carrot Patties

## Ingredients

- 1 can tuna in water, drained
- 1 cup grated carrot
- 1 egg
- ½ cup whole wheat flour

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl.
3. Shape into small patties and place on a baking sheet.
4. Bake for 10 minutes.

### Makes

12 Patties

### Prep Time

10 Minutes

### Cook Time

10 Minutes

**Tip:** Store in the refrigerator for up to a week.



## 03 Fish & Veggie Balls

### Ingredients

- 1 cup white fish (cod or tilapia), cooked and flaked
- ½ cup peas, cooked
- ½ cup carrot, finely chopped
- 1 egg
- 1 cup oat flour

### Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl.
3. Form into small balls and place on a baking sheet.
4. Bake for 20 minutes.

#### Makes

20 Balls

#### Prep Time

15 Minutes

#### Cook Time

20 Minutes

**Tip:** Can be frozen for up to 3 months.



## 04 Sardine & Spinach Treats

### Ingredients

- 1 can sardines in water, drained
- 1 cup fresh spinach, chopped
- 1 cup whole wheat flour
- 1 egg

### Preparation

1. Preheat oven to 350°F (175°C).
2. Blend sardines and spinach in a bowl.
3. Add flour and egg; mix well.
4. Roll out dough and cut into shapes.
5. Place on a baking sheet and bake for 15 minutes.

#### Makes

15 Treats

#### Prep Time

10 Minutes

#### Cook Time

15 Minutes

**Tip:** Store in an airtight container for up to a week.



# 05 Fish & Potato Puffs

## Ingredients

- 1 cup cooked fish, flaked
- 1 cup mashed potatoes
- 1 cup oat flour
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl.
3. Form into small puffs and place on a baking sheet.
4. Bake for 25 minutes.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
18 Puffs	15 Minutes	25 Minutes

**Tip:** Cool before serving.



# 06 Cod & Apple Bites

## Ingredients

- 1 cup cooked cod, flaked
- ½ cup grated apple
- 1 cup whole wheat flour
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl.
3. Form into small balls and place on a baking sheet.
4. Bake for 15 minutes.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
20 Bites	10 Minutes	15 Minutes

**Tip:** Store in the refrigerator for up to a week.



# 07 Salmon & Parsley Treats

## Ingredients

- 1 cup cooked salmon, flaked
- ¼ cup chopped fresh parsley
- 1 cup oat flour
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl.
3. Roll out dough and cut into shapes.
4. Place on a baking sheet and bake for 20 minutes.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
15 Treats	10 Minutes	20 Minutes

**Tip:** Store in an airtight container for up to a week.



# 08 Tuna & Sweet Potato Bites

## Ingredients

- 1 can tuna in water, drained
- 1 cup mashed sweet potato
- 1 cup oat flour
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl.
3. Form into small balls and place on a baking sheet.
4. Bake for 15 minutes.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
20 Bites	10 Minutes	15 Minutes

**Tip:** Cool before serving.



# 09 Fish & Apple Muffins

## Ingredients

- 1 cup cooked fish, flaked
- 1 cup grated apple
- 1 cup whole wheat flour
- 1 egg
- ½ cup milk

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl.
3. Divide batter into muffin tins.
4. Bake for 20 minutes.

### Makes

12 Muffins

### Prep Time

15 Minutes

### Cook Time

20 Minutes

**Tip:** Store in the refrigerator for up to a week.



# 10 Salmon & Zucchini Bites

## Ingredients

- 1 cup cooked salmon, flaked
- ½ cup finely grated zucchini
- 1 cup whole wheat flour
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix salmon, zucchini, and flour in a bowl.
3. Add egg and mix until well combined.
4. Form mixture into small balls and place on a baking sheet.
5. Bake for 15 minutes or until golden.

### Makes

20 Bites

### Prep Time

10 Minutes

### Cook Time

15 Minutes

**Tip:** Cool completely before serving. Store in an airtight container for up to a week.







**TREATS**

**10 RECIPES**

thePawsSite

# 01 Peanut Butter & Banana Bites

## Ingredients

- 1 ripe banana, mashed
- 1/2 cup unsalted peanut butter
- 1 cup whole wheat flour
- 1/4 cup oats

## Preparation

1. Preheat the oven to 350°F (175°C).
2. Mix the banana and peanut butter until smooth.
3. Stir in the flour and oats until a dough forms.
4. Roll the dough into small balls and place on a baking sheet.
5. Bake for 15 minutes or until golden brown. Let cool before serving.



### Makes

24 Serving

### Prep Time

10 Minutes

### Cook Time

15 Minutes

**Tip:** Store in an airtight container for up to 1 week.

# 02 Sweet Potato Chews

## Ingredients

1 large sweet potato

## Preparation

1. Preheat the oven to 250°F (120°C).
2. Slice the sweet potato into thin strips.
3. Place the strips on a baking sheet.
4. Bake for 3 hours, flipping halfway through.
5. Let cool completely before serving.



### Makes

15 Serving

### Prep Time

5 Minutes

### Cook Time

3 hours

**Tip:** Store in an airtight container for up to 1 week.

# 03 Pumpkin & Carrot Biscuits

## Ingredients

- 1/2 cup canned pumpkin (unsweetened)
- 1/2 cup shredded carrots
- 2 cups whole wheat flour
- 1 egg

## Preparation

1. Preheat the oven to 350°F (175°C).
2. Mix pumpkin, carrots, and egg in a bowl.
3. Gradually add flour until a dough forms.
4. Roll out the dough and cut into desired shapes.
5. Bake for 25 minutes or until firm. Let cool before serving.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
30 biscuits	10 Minutes	25 Minutes

**Tip:** Pumpkin is great for digestion and adds flavor!



# 04 Apple & Oat Cookies

## Ingredients

- 1/2 cup unsweetened applesauce
- 1/4 cup unsweetened peanut butter
- 1 cup oats
- 1/4 cup whole wheat flour

## Preparation

1. Preheat the oven to 350°F (175°C).
2. Mix applesauce and peanut butter together.
3. Stir in oats and flour until combined.
4. Drop small spoonfuls of dough onto a baking sheet.
5. Bake for 20 minutes or until golden brown. Let cool before serving.

<b>Makes</b>	<b>Prep Time</b>	<b>Cook Time</b>
20 small cookies	10 Minutes	20 Minutes

**Tip:** Perfect for a quick, healthy snack for your dog.



# 05 Pumpkin & Peanut Butter Pupcakes

## Ingredients

- 1/2 cup canned pumpkin (unsweetened)
- 1/4 cup unsalted peanut butter
- 1 cup whole wheat flour
- 1/4 cup applesauce (unsweetened)
- 1 egg

## Preparation

1. Preheat the oven to 350°F (175°C) and grease a mini muffin tin.
2. In a bowl, mix together pumpkin, peanut butter, applesauce, and egg until smooth.
3. Gradually add in the flour, stirring until fully combined.
4. Scoop the batter into the muffin tin, filling each about 3/4 full.
5. Bake for 20 minutes, or until a toothpick comes out clean.
6. Let cool before serving.

### Makes

12 Mini Pupcakes

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** For a fun twist, top with a dollop of peanut butter or a dog-friendly yogurt frosting!



# 06 Cheesy Dog Treats

## Ingredients

- 1/2 cup shredded cheddar cheese
- 1/4 cup unsweetened applesauce
- 1 cup whole wheat flour
- 1/4 cup water

## Preparation

1. Preheat the oven to 350°F (175°C).
2. Mix cheese and applesauce together.
3. Gradually add flour and water to form a dough.
4. Roll out the dough and cut into small shapes.
5. Bake for 20 minutes or until golden brown. Let cool before serving.

### Makes

30 small treats

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Cheese adds extra flavor, but serve in moderation!



# 07 Cheesy Bacon Bites

## Ingredients

- 1 cup whole wheat flour
- ½ cup shredded cheddar cheese
- ¼ cup cooked bacon, crumbled (make sure it's fully cooked and fat-free)
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl until combined.
3. Roll out dough and cut into small shapes.
4. Place on a baking sheet and bake for 15 minutes.

### Makes

20 Bites

### Prep Time

10 Minutes

### Cook Time

15 Minutes

**Tip:** Let cool completely before serving. Store in an airtight container for up to a week.



# 08 Blueberry Oat Bars

## Ingredients

- 1 cup rolled oats
- ½ cup fresh or frozen blueberries
- ¼ cup unsweetened applesauce
- 1 egg
- 1 tbsp honey (optional, for sweetness)

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl until well combined.
3. Press mixture into a greased baking pan.
4. Bake for 20 minutes or until firm and golden.
5. Cool and cut into bars.

### Makes

12 Bars

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Store in the refrigerator for up to a week.



# 09 Pumpkin & Flaxseed Cookies

## Ingredients

- 1 cup canned pumpkin (pure pumpkin, not pie filling)
- 1 cup whole wheat flour
- 2 tbsp flaxseeds
- 1 egg

## Preparation

1. Preheat oven to 350°F (175°C).
2. Mix all ingredients in a bowl until a dough forms.
3. Roll out dough and cut into shapes.
4. Place on a baking sheet and bake for 20 minutes.

### Makes

12 Cookies

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Store in an airtight container for up to a week. Flaxseeds add omega-3 fatty acids for extra health benefits.



# 10 Yogurt & Berry Frozen Treats

## Ingredients

- 1 cup plain yogurt (unsweetened)
- ½ cup fresh or frozen berries (blueberries, strawberries, or raspberries)
- 1 tbsp honey (optional, for sweetness)

## Preparation

1. Blend yogurt and berries in a bowl. If using honey, add it to the mix.
2. Spoon mixture into silicone molds or ice cube trays.
3. Freeze for at least 3 hours until solid.

### Makes

12 Treats

### Prep Time

10 Minutes

### Cook Time

3 Hours

**Tip:** Great for hot days. Keep frozen and serve directly from the freezer. Store in an airtight container in the freezer for up to a month.







# CUPCAKES AND MUFFINS 10 RECIPES

thePawsSite

# 01 Peanut Butter & Banana Muffins

## Ingredients

- 1 cup mashed banana (about 2 ripe bananas)
- 1/2 cup natural peanut butter
- 1/4 cup honey
- 1 egg
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. In a large bowl, mix together the mashed banana, peanut butter, honey, and egg until well combined.
3. In another bowl, whisk together the flour and baking powder.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
5. Spoon batter into muffin tin, filling each cup about 2/3 full.
6. Bake for 20 minutes or until a toothpick inserted into the center comes out clean.
7. Allow to cool completely before serving.

### Makes

12 Muffins

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Store in an airtight container for up to 5 days or freeze for longer storage.



# 02 Apple & Carrot Cupcakes

## Ingredients

- 1 cup grated carrot
- 1/2 cup finely chopped apple
- 1/2 cup unsweetened applesauce
- 1/4 cup coconut oil, melted
- 1 egg
- 1 1/2 cups oat flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. In a large bowl, combine grated carrot, chopped apple, applesauce, melted coconut oil, and egg.
3. In another bowl, mix together oat flour, cinnamon, and baking powder.
4. Stir the dry ingredients into the wet mixture until combined.
5. Spoon batter into muffin cups and bake for 20 minutes, or until a toothpick inserted in the center comes out clean.
6. Cool completely on a wire rack before serving.

### Makes

12 Cupcakes

### Prep Time

15 Minutes

### Cook Time

20 Minutes

**Tip:** For added flavor, sprinkle a little cinnamon on top before baking.

## 03 Pumpkin & Yogurt Muffins

### Ingredients

- 1 cup canned pumpkin (not pumpkin pie mix)
- 1/2 cup plain Greek yogurt
- 1/4 cup honey
- 2 eggs
- 1 1/2 cups whole wheat flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground ginger

### Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. In a bowl, combine pumpkin, yogurt, honey, and eggs.
3. In another bowl, mix flour, baking soda, and ginger.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Spoon batter into muffin tin and bake for 20 minutes, or until a toothpick inserted into the center comes out clean.
6. Let cool on a wire rack before serving.

#### Makes

12 Muffins

#### Prep Time

10 Minutes

#### Cook Time

20 Minutes

**Tip:** Use fresh or frozen pumpkin if possible, and avoid using spiced pumpkin puree.



## 04 Sweet Potato & Chicken Cupcakes

### Ingredients

- 1 cup cooked, shredded chicken
- 1 cup mashed sweet potato
- 1/2 cup plain yogurt
- 1/4 cup chicken broth (low sodium)
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder

### Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. Mix chicken, sweet potato, yogurt, and chicken broth in a bowl.
3. In another bowl, combine flour and baking powder.
4. Gradually stir the dry ingredients into the wet mixture.
5. Spoon batter into muffin tin and bake for 25 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely on a wire rack before serving.

#### Makes

12 Cupcakes

#### Prep Time

15 Minutes

#### Cook Time

25 Minutes

**Tip:** Make sure sweet potato is fully cooked and mashed smoothly for best texture.

## 05 Blueberry & Oat Muffins

### Ingredients

- 1 cup fresh or frozen blueberries
- 1 cup rolled oats
- 1 cup whole wheat flour
- 1/2 cup plain yogurt
- 1/4 cup honey
- 1 egg
- 1/2 teaspoon baking soda

### Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. Mix together oats, flour, and baking soda in a bowl.
3. In another bowl, combine yogurt, honey, and egg.
4. Fold the wet mixture into the dry ingredients until combined.
5. Gently fold in blueberries.
6. Spoon batter into muffin cups and bake for 20 minutes or until a toothpick comes out clean.
7. Allow to cool before serving.

#### Makes

12 Muffins

#### Prep Time

10 Minutes

#### Cook Time

20 Minutes

**Tip:** Use frozen blueberries if fresh are not available. Do not thaw before adding to batter.



## 06 Cheddar & Bacon Muffins

### Ingredients

- 1/2 cup cooked, crumbled bacon
- 1/2 cup shredded cheddar cheese
- 1 cup whole wheat flour
- 1/2 cup plain yogurt
- 1/4 cup milk
- 1 egg
- 1/2 teaspoon baking powder

### Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. Mix flour and baking powder in a bowl.
3. In another bowl, combine yogurt, milk, and egg.
4. Fold the wet ingredients into the dry ingredients.
5. Gently fold in bacon and cheese.
6. Spoon batter into muffin cups and bake for 20 minutes, or until a toothpick comes out clean.
7. Cool completely before serving.

#### Makes

12 Muffins

#### Prep Time

10 Minutes

#### Cook Time

20 Minutes

**Tip:** Make sure bacon is well-drained to avoid extra grease in the batter.

# 07 Zucchini & Cheese Cupcakes

## Ingredients

- 1 cup grated zucchini (squeeze out excess moisture)
- 1/2 cup shredded cheese (cheddar or mozzarella)
- 1 cup whole wheat flour
- 1/2 cup plain yogurt
- 1/4 cup olive oil
- 1 egg
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. Combine flour and baking powder in a bowl.
3. In another bowl, mix yogurt, olive oil, and egg.
4. Stir in grated zucchini and cheese.
5. Fold the wet mixture into the dry ingredients until combined.
6. Spoon batter into muffin tin and bake for 20 minutes or until a toothpick comes out clean.
7. Allow to cool before serving.

### Makes

12 Cupcakes

### Prep Time

15 Minutes

### Cook Time

20 Minutes

**Tip:** Ensure zucchini is well-drained to avoid excess moisture in the muffins.



# 08 Carrot & Pineapple Muffins

## Ingredients

- 1 cup grated carrot
- 1/2 cup crushed pineapple (drained)
- 1/4 cup coconut oil
- 1/2 cup plain yogurt
- 1 egg
- 1 1/2 cups oat flour
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. Mix grated carrot, crushed pineapple, coconut oil, yogurt, and egg in a bowl.
3. In another bowl, combine oat flour and baking powder.
4. Fold the dry ingredients into the wet mixture.
5. Spoon batter into muffin cups and bake for 20 minutes, or until a toothpick comes out clean.
6. Cool completely before serving.

### Makes

12 Muffins

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Ensure pineapple is well-drained to avoid soggy muffins.

# 09 Turkey & Sweet Potato Cupcakes

## Ingredients

- 1 cup cooked, shredded turkey
- 1 cup mashed sweet potato
- 1/2 cup whole wheat flour
- 1/4 cup chicken broth (low sodium)
- 1 egg
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. In a bowl, mix together the shredded turkey, mashed sweet potato, and chicken broth.
3. Beat the egg and stir it into the mixture.
4. In a separate bowl, combine the whole wheat flour and baking powder.
5. Gradually add the dry ingredients to the wet mixture, stirring until just combined.
6. Spoon the batter into the muffin cups, filling each about 2/3 full.
7. Bake for 25 minutes or until a toothpick inserted into the center comes out clean.
8. Allow the cupcakes to cool completely on a wire rack before serving.

### Makes

12 Cupcakes

### Prep Time

15 Minutes

### Cook Time

25 Minutes

**Tip:** Ensure the sweet potato is well-mashed and not too liquidy to avoid a soggy batter. Store in an airtight container for up to 5 days, or freeze for longer storage.

# 10 Berry & Spinach Muffins

## Ingredients

- 1 cup fresh spinach leaves, chopped
- 1 cup mixed berries (blueberries, raspberries, strawberries)
- 1 cup whole wheat flour
- 1/2 cup plain yogurt
- 1/4 cup honey
- 1 egg
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and line a muffin tin with paper liners.
2. In a bowl, mix together chopped spinach, berries, yogurt, honey, and egg.
3. In another bowl, combine flour and baking powder.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Spoon batter into muffin tin and bake for 20 minutes, or until a toothpick comes out clean.
6. Cool completely before serving.

### Makes

12 Muffins

### Prep Time

10 Minutes

### Cook Time

20 Minutes

**Tip:** Use a variety of berries for extra flavor and nutrition. Ensure spinach is finely chopped to blend well in the batter.





# BIRTHDAY CAKES

7 RECIPES



thePawsSite

# 01 Carrot & Apple Birthday Cake

## Ingredients

- 1 cup grated carrot
- 1/2 cup finely chopped apple
- 1/4 cup coconut oil
- 1/2 cup plain yogurt
- 1 egg
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and grease an 8-inch round cake pan.
2. In a bowl, mix together grated carrot, chopped apple, coconut oil, yogurt, and egg.
3. In another bowl, combine flour and baking powder.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Pour batter into the prepared cake pan and bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely before frosting.

### Makes

1 8-inch round cake

### Prep Time

15 Minutes

### Cook Time

30 Minutes

**Tip:** You can top with a light yogurt frosting by mixing plain yogurt with a bit of honey.



# 02 Peanut Butter & Banana Birthday Cake

## Ingredients

- 1 cup mashed banana (about 2 ripe bananas)
- 1/2 cup natural peanut butter
- 1/4 cup honey
- 1 egg
- 1 1/2 cups oat flour
- 1/2 teaspoon baking powder

## Preparation

1. Preheat oven to 350°F (175°C) and grease an 8-inch round cake pan.
2. In a bowl, mix mashed banana, peanut butter, honey, and egg until well combined.
3. In another bowl, whisk together oat flour and baking powder.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Pour batter into the prepared cake pan and bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely before frosting.

### Makes

1 8-inch round cake

### Prep Time

15 Minutes

### Cook Time

30 Minutes

**Tip:** Use a dog-friendly peanut butter without xylitol or added sugars.

## 03 Sweet Potato & Chicken Birthday Cake

### Ingredients

- 1 cup mashed sweet potato
- 1 cup cooked, shredded chicken
- 1/4 cup plain yogurt
- 1/4 cup chicken broth (low sodium)
- 1 egg
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder

### Preparation

1. Preheat oven to 350°F (175°C) and grease an 8-inch round cake pan.
2. In a bowl, mix mashed sweet potato, shredded chicken, yogurt, chicken broth, and egg.
3. In another bowl, combine flour and baking powder.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Pour batter into the prepared cake pan and bake for 35 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely before frosting.

#### Makes

1 8-inch round cake

#### Prep Time

20 Minutes

#### Cook Time

35 Minutes

**Tip:** For added decoration, use a bit of plain yogurt as a frosting.



## 04 Blueberry & Yogurt Birthday Cake

### Ingredients

- 1 cup fresh or frozen blueberries
- 1/2 cup plain yogurt
- 1/4 cup honey
- 1 egg
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder

### Preparation

1. Preheat oven to 350°F (175°C) and grease an 8-inch round cake pan.
2. In a bowl, mix yogurt, honey, and egg.
3. In another bowl, combine flour and baking powder.
4. Fold the dry ingredients into the wet mixture until just combined, then gently fold in blueberries.
5. Pour batter into the prepared cake pan and bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely before frosting.

#### Makes

1 8-inch round cake

#### Prep Time

15 Minutes

#### Cook Time

30 Minutes

**Tip:** Avoid thawing frozen blueberries before adding to the batter to prevent excess moisture.

# 05 Pumpkin & Cinnamon Birthday Cake

## Ingredients

- 1 cup canned pumpkin (not pumpkin pie mix)
- 1/4 cup plain yogurt
- 1/4 cup honey
- 1 egg
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground cinnamon

## Preparation

1. Preheat oven to 350°F (175°C) and grease an 8-inch round cake pan.
2. In a bowl, mix pumpkin, yogurt, honey, and egg.
3. In another bowl, combine flour, baking powder, and cinnamon.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Pour batter into the prepared cake pan and bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely before frosting.

### Makes

1 8-inch round cake

### Prep Time

15 Minutes

### Cook Time

30 Minutes

**Tip:** Use a light yogurt frosting for decoration and flavor.

# 06 Chicken & Herb Birthday Cake

## Ingredients

- 1 cup cooked, shredded chicken
- 1/2 cup plain yogurt
- 1/4 cup chicken broth (low sodium)
- 1 egg
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder
- 1 tablespoon finely chopped fresh parsley or basil

## Preparation

1. Preheat oven to 350°F (175°C) and grease an 8-inch round cake pan.
2. In a bowl, mix shredded chicken, yogurt, chicken broth, and egg.
3. In another bowl, combine flour, baking powder, and herbs.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Pour batter into the prepared cake pan and bake for 35 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely before frosting.

### Makes

1 8-inch round cake

### Prep Time

15 Minutes

### Cook Time

35 Minutes

**Tip:** Use fresh herbs for the best flavor and avoid using too much, as dogs have sensitive stomachs.



# 07 Apple & Cinnamon Birthday Cake

## Ingredients

- 1 cup finely chopped apple
- 1/4 cup plain yogurt
- 1/4 cup honey
- 1 egg
- 1 1/2 cups whole wheat flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground cinnamon

## Preparation

1. Preheat oven to 350°F (175°C) and grease an 8-inch round cake pan.
2. In a bowl, mix chopped apple, yogurt, honey, and egg.
3. In another bowl, combine flour, baking powder, and cinnamon.
4. Fold the dry ingredients into the wet mixture until just combined.
5. Pour batter into the prepared cake pan and bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool completely before frosting.

### Makes

1 8-inch round cake

### Prep Time

15 Minutes

### Cook Time

30 Minutes

**Tip:** Add a sprinkle of cinnamon on top before baking for extra flavor.





## Conclusion

### **A Healthier, Happier Dog Begins in the Kitchen!**

**Congratulations on taking the first step toward feeding your dog nutritious, homemade meals and treats! Preparing these meals not only provides your dog with delicious, nutritious food but also strengthens your bond through care and affection.**

**When it comes to your dog's diet, balance is essential. Consult your veterinarian to ensure that your dog is getting enough nutrients for their age, breed, and health needs. To avoid digestive difficulties, new substances should be introduced gradually, and fresh water should always be readily available.**

#### **Additional Tips:**

**Portion Control: Overeating, even with nutritious meals, can cause weight gain. Track your dog's weight and modify quantities as needed.**

**Food safety: Don't use dangerous components like chocolate, onions, or garlic when storing leftovers.**

**Variety Is Essential: To make sure your dog is receiving a variety of nutrients, mix up the meals they eat. Like people, dogs gain from eating a variety of foods.**

**Making your own meals will ensure that your dog receives the finest nutrition possible, devoid of any needless additives or preservatives that are present in many store-bought options. From glossy coats to active playtimes, your dog's general well-being is greatly influenced by a nutritious diet.**

**One delectable meal at a time, here's to a long, happy, and healthy life with your dog!**