

Homemade Dog Treats

Show your dog some extra love with homemade dog treats made specially for them! They can be used for training activities or simply adding something tasty to brighten your pup's day. These recipes have been a hit with plenty of dogs at spcaLA pet adoption centers over the years. Try them at home and see which one your dog likes best!

Frosty Paws

A simple treat to help cool your dog when it's warm out!

Ingredients

- ½ quart plain yogurt
- Small jar of baby food or puree
- 2 Tbsp peanut butter
- 2 Tbsp honey

Directions

- Add all ingredients into a large bowl. Mix thoroughly.
- Spoon mixture into small disposable cups or ice cube trays. If using cups, mixture should be 1-2 inches deep (account for size of your dog).
- Insert a dog biscuit, small rawhide, or treat stick vertically to create a "popsicle stick." This can serve as a handle to help get the treat out once done.
- Freeze frosty paws overnight.



Oat Truffles

A fun excuse to get a little messy!

Ingredients

- 1 ½ cup of oats
 - ¼ cup of apple sauce
 - 6 tablespoons of peanut butter
- (directions on next page)

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Oat Truffles (cont.)

Directions

- Add 1 cup of oats, the apple sauce, and the peanut butter into a large bowl. Mix until thoroughly combined.
- Pour remaining ½ cup of oats onto a large flat plate and set aside.
- Take roughly 1-2 tablespoons of the mixture (less for smaller dogs, more for larger dogs) and form into a ball in between your hands, as if it were play-doh.
- Roll the ball around in the plate of oats that you have set aside. Cover the ball completely.
- Set the oat truffle ball aside on a flat surface that will fit in the fridge. A cookie sheet works well.
- Repeat until the mixture is all gone.
- Refrigerate for a few hours or overnight, until firm to the touch.

Cheesy Biscuits

Warm your home with these baked goodies!

Ingredients

- 1 cup flour
- 1 cup cheddar cheese (grated)
- 2-3 tablespoons of butter (softened)
- ½ cup milk

Directions

- Preheat oven to 350°
- Add flour and cheese into a large bowl. Mix thoroughly.
- Add softened butter to the mixture.
- Slowly add milk to the mixture until the dough stiffens, stirring as you go.
- Remove dough from bowl and knead on a floured surface.
- Roll out the dough to ¼ inch thickness.
- Use cookie cutters to cut out shapes, or cut into smaller pieces as desired.
- Place cut out shapes on cookie sheet lined with parchment paper.
- Bake at 350° for 15 minutes.