













Flour 220g



Peanut Butter 220g (Xylitol Free)



**Water** As needed



Herb & Supplements

- 1) Preheat oven to 350F/180C
- 2) Add chopped pumpkin to boiling water and cook until soft
- 3) Drain away water and mash pumpkin
- 4) Add all ingredients (except supplements) into a blender and blend to make a thick batter
- 5) Spread and smooth the mixture over your silicone treat moulds (mini bone-shaped ones are perfect for this recipe!)
- 6) Bake for 15 minutes or until crispy
- 7) Once cooled, pop out of silicone moulds and into a container
- 8) Toss in supplements and shake to mix, then store in the fridge



















**Chicken Breast** 2 Cups

Whole Wheat Flour 2 Cups

Plain Greek Yoghurt 150ml approx

**Water** 3/4 Cup

Egg ×1

- 1) Preheat oven to 350F/180C
- 2) Cook chicken breast (or chicken mince/ground chicken) and set aside to cool
- 3) Add all ingredients in a medium-sized bowl, stirring until thoroughly combined into a sticky batter
- 4) Using a level teaspoon or tablespoon (depending on your dog's size), pop spoonfuls of batter on a parchment-lined baking tray and flatten slightly
- 5) Bake for 12-14 minutes until lightly golden
- 6) Allow to cool on wire racks and store in an airtight container in the fridge
- 7) Alternatively, these can be stored in the freezer for longer storage and thawed before feeding







# SILLY SEASON SPREADABLES





## **INGREDIENTS:**











**Meat** (Raw or cooked)

**Pumpkin** (Cooked)

**Banana** (Mashed)

Peanut Butter (Xylitol Free)

**Eggs** 







**Apple** 



**Coconut Oil** 



Herbs & Supplements

- 1) Blend or mix your chosen ingredients together in a bowl, food processor or blender
- 2) You can spread on lick mats, fill squeeze tubes or stuff Kongs and marrow bones, so be sure to adjust your consistency based on how you are going to use your mixture
- 3) Serve immediately or chill in the fridge first
- 4) You can even freeze in advance for when you need them most!











**Cranberries**1 Cup
(fresh or frozen)



Oats 2/3 Cup



Plain Greek Yoghurt 1/2 Cup



**Honey** 1 Tbsp



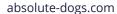
Whole Wheat Flour 1 Cup

- 1) Preheat oven to 350 F (180C, 160C fan)
- 2) Blitz the oats in a food blender into a fine texture, then add to a large mixing bowl
- 3) Next blend the cranberries. honey and yogurt together until smooth
- 4) Add the wet ingredients to the ground oats and then gradually add the flour and knead you are looking for a dough texture
- 5) Roll the dough out onto a floured surface until  $\upmu$  inch thick and cut your cookies using a cookie cutter
- 6) Add cookies to a baking tray which has been lined with baking parchment
- 7) Bake for 20 minutes
- 8) Store in an airtight container

















**Turkey Mince** (raw or cooked)



**Carrot** (mashed)



Brussel Sprouts (steamed)



**Sweet Potato** (mashed)



**Cranberries** (cooked)



**Golden Paste** 

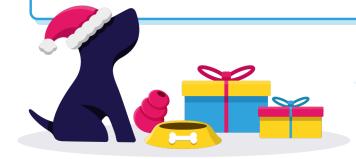


**Bone Broth** 

## **DIRECTIONS:**

1) You can either combine all ingredients together before adding to your stuffable or you can layer the different ingredients in separately - don't forget to mix in your dog's supplements

2) You can wrap your stuffables and keep them in the freezer or feed to your dog right away







## TURKEY MEATBALL TOSSERS

## **INGREDIENTS:**













Turkey Mince (raw)

Herbs

**Cranberries** (mashed)

rries Egg

Veggie Leftovers (if available)

ggie Supplements

- 1) Preheat oven to 350 F (180C, 160C fan)
- 2) Mix all ingredients in a bowl
- 3) Roll into individual balls, base size on dog or activity
- 4) Bake until golden brown
- 5) Toss in supplements
- 6) Play games!!













**Chicken Livers** 300g



**Beets** x2 (steamed)



Herbs



**Eggs** x3



Coconut Oil 2 Tbsp



Flour 150g



Almond Milk or Coconut Water

- 1) Preheat oven to 350 F (180C, 160C fan)
- 2) Mix in food processor or blender all wet ingredients (all except flour)
- 3) Add flour and mix together
- 4) Add almond milk or flour depending on consistency of mix
- 5) Should be in between consistency of pancake mix and cake mix
- 6) Spread in silicon molds (mini ice cube/pyramid pan etc.)
- 7) Bake at 180C or microwave for 4 min
- 8) Treats are ready when they puff out of the top of the molds













**Turkey Mince** 300g

Spinach

Herbs

Eggs x3



Coconut Oil
2 Tbsp



Flour 150g



Almond Milk or Coconut Water

- 1) Preheat oven to 350 F (180C, 160C fan)
- 2) Mix all wet ingredients (all except flour) in a food processor or blender
- 3) Add flour and mix together
- 4) Add almond milk or flour depending on consistency of mix
- 5) Should be in between consistency of pancake mix and cake mix
- 6) Spread in silicon molds (mini ice cube/pyramid pan etc.)
- 7) The alternative to baking at 350F/180C is microwaving for 4 minutes
- 8) Treats are ready when they puff out of the top of the molds















**Almond Milk** 



**Eggs** x2



Coconut Oil 2 Tbsp



Apple Cider Vinegar (splash)



**Tuna** 2 x 145g tins



Coconut Flour & Gluten Free Flour 1/2 Cup each

## **DIRECTIONS:**

- 1) Combine all ingredients and whizz in a mixer until you have a consistency similar to just-mixed cement
- 2) Pop into mini ice cube trays or pyramid pans and stick in the microwave for 5 minutes at 700 watts
- 3) Store in an airtight container or ziplock bag in the freezer to have on hand for any occasion.



**TOP TIP:** Coconut flour is great for dogs with small daily allowances or dogs who need a little help managing their weight - but it is a little hard to bake with, so mixing in some gluten free flour in a half/half ratio will ensure your pup has perfect tasty treats every time!



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