



THE GREAT

Doggy Bake Off

RECIPe BOOK





WELCOME TO THE GREAT DOGGY BAKE OFF

THE ULTIMATE COMPETITION TO DISCOVER THE MOST DROOL-WORTHY, LIP-SMACKING, TAIL-WAGGING TREAT BAKER.

THE RECIPES IN THIS BOOK HAVE BEEN ACCUMULATED OVER THREE GREAT DOGGY BAKE OFF COMPETITIONS. ALL GIVEN THE BIG PAW-PRINT OF APPROVAL BY DOGGY NUTRITIONISTS AT BURNS PET NUTRITION AND PROFESSIONAL BAKERS AT DOGGY DESSERTS.

EACH RECIPE AIMS TO INSPIRE YOU TO ENTER THE GREAT DOGGY BAKE OFF. PICK ONE, OR TWO. BAKE IT. SNAP A PHOTO. AND SUBMIT TO DOGFRIENDLY.COM/DOGGYBAKEOFF.

WHILE EACH RECIPE IS DESIGNED TO TEST YOUR BAKING SKILLS, WE ENCOURAGE YOU TO USE YOUR OWN FLAIR & CREATIVITY TO GIVE IT SOME PIZZAZZ (NOT PIZZA... THOUGH THERE'S A GREAT RECIPE FOR THAT ON P13).

ON YOUR BARKS, GET SET, BAKE!

THE GREAT **Doggy Bake Off**



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PLEASE NOTE: EVERY DOG IS AN INDIVIDUAL. WHAT MIGHT BE GOOD FOR ONE MIGHT NOT BE GOOD FOR ANOTHER. ALWAYS TAILOR EACH RECIPE TO YOUR OWN DOG'S NEEDS AND TASTES. IT'S ALSO IMPORTANT TO NOTE THAT THESE ARE TREATS AND SHOULD BE FED SPARINGLY. IF YOU HAVE ANY QUESTIONS ABOUT YOUR DOG'S DIET, PLEASE CONTACT YOUR VET. IF YOU NOTICE YOUR DOG HAS ANY ADVERSE REACTION TO ANY OF THE TREATS STOP FEEDING IMMEDIATELY AND CONTACT YOUR VET.



DOGGY PANCAKES





WHAT YOU NEED?

- 2 RIPE BANANAS
- 2 EGGS - A SQUIRT OF HONEY
- COCONUT OIL OR RAPESEED OIL FOR FRYING.



HOW TO MAKE?

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1. MASH BANANAS IN A BOWL.
 2. ADD 2 EGGS UNTIL MIX IS RUNNY (DON'T WORRY ABOUT LUMPS).
 3. ADD A SQUIRT OF HONEY & MIX TOGETHER.
 4. SET PAN TO MEDIUM HEAT.
 5. GREASE YOUR PAN WITH COCONUT OR RAPESEED OIL.
 6. POUR MIXTURE INTO THE PAN.
 7. ONCE ONE SIDE IS DONE, FLIP THEM OVER.
 8. TRANSFER TO A PLATE AND LEAVE THEM COOL





@JUSTAPOPPY

PEANUT BUTTER & BANANA BICCIES

WHAT YOU NEED?

- 450G OATS.
- 2 BANANAS
- 50G OF COCONUT OIL
- 60G OF NATURAL PEANUT BUTTER (NO XYLITOL)

HOW TO MAKE?

1. PREHEAT OVEN TO 180°C.
2. IN A LARGE BOWL COMBINE 360G OF OATS, BANANAS, PEANUT BUTTER AND COCONUT OIL.
3. ADD THE REST OF THE OATS SLOWLY UNTIL DOUGH IS NO LONGER STICKY.
4. KNEAD DOUGH UNTIL IT COMES TOGETHER.
5. ROLL THE DOUGH TO 1/4-INCH THICKNESS.
6. USE COOKIE CUTTERS OR ROLL INTO BALLS.
7. PLACE ON A BAKING TRAY AND POP IN THE OVEN FOR 10-12 MINS UNTIL GOLDEN BROWN (BAKING TIMES VARY).
8. COOL COMPLETELY AND BONE APPETITE



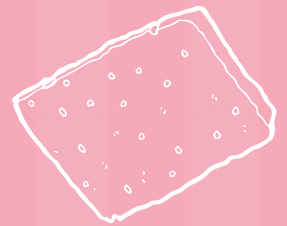
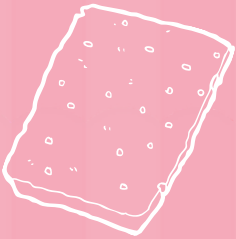
[@MY.TAIL.AND.ME](https://www.instagram.com/my.tail.and.me)



NO BAKE FLAP-JACK RUSSELLS

WHAT YOU NEED?

- 120ML LACTOSE FREE MILK,
- 130G OF PEANUT BUTTER (NO XYLITOL)
- 380G ROLL OATS



HOW TO MAKE?

1. STIR VIGOROUSLY TO COMBINE THE FIRST 2 INGREDIENTS IN A LARGE BOWL.
2. SLOWLY STIR (AND MASH) IN THE OATS, ABOUT A 3RD AT A TIME. THE MIXTURE WILL BE VERY THICK.
3. SCOOP OUT WITH A DESSERTS SPOON INTO DAMP HANDS TO FORM A BALL SHAPE.
4. PLACE ONTO GREASE PROOF / PARCHMENT PAPER
5. POP INTO THE FRIDGE FOR AT LEAST AN HOUR.





[@JUSTAPOPPY](https://www.instagram.com/justapoppy)

GINGERBREAD COOKIES

WHAT YOU NEED?

- 300G FLOUR (BUCKWHEAT, WHOLEWHEAT OR COCONUT)
- 60G PEANUT BUTTER (NO XYLITOL)
 - 1 TSP GROUND CINNAMON
- 1 APPLE PEELED, GRATED, NO PIPS
 - 1TSP GROUND GINGER
- 1 TBSP BLACKSTRAP MOLASSES OR HONEY
 - 120ML WATER

HOW TO MAKE?

1. PRE-HEAT OVEN TO 180C (160 FAN)
2. PUT ALL INGREDIENTS INTO A BOWL
3. MIX TOGETHER TO FORM A DOUGH.
4. ROLL OUT DOUGH EVENLY.
5. USE A BISCUIT CUTTER TO CUT INTO SHAPES.
6. PLACE ON BAKING TRAY AND BAKE FOR 20-25 MINUTES.
7. COOL ON RACK AND ENJOY!



[@TUNSTALLTERRIERS](https://www.instagram.com/tunstallterriers)

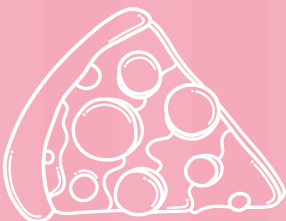
PUPPERONIE PIZZA

WHAT YOU NEED?

- 300G FLOUR (BUCKWHEAT, WHOLEWHEAT OR COCONUT)
- 200ML COCONUT MILK OR CHICKEN BROTH
- 1 TSP PARSLEY - 1 TSP OREGANO
- 1 TSP BASIL - 1 EGG

HOW TO MAKE?

1. PREHEAT OVEN TO 200°C.
2. MIX DRY FLOUR, OREGANO, PARSLEY, & BASIL IN A BOWL
3. IN SEPARATE BOWL, MIX EGG & MILK/BROTH
4. MAKE A WELL IN THE MIDDLE OF THE DRY MIX. SLOWLY ADD THE WET INGREDIENTS. MIX TOGETHER UNTIL IT'S A LITTLE STICKY.
5. FLOUR SURFACE. ROLL A FLAT CIRCLE OUT OF THE DOUGH AND POP IT ON THE BAKING TRAY. ADD MORE FLOUR IF REQUIRED.
6. GREASE A BAKING TRAY WITH COCONUT OIL.
7. BAKE FOR 10-15 MINS, COVER WITH YOUR SELECTED TOPPINGS
8. BAKE FOR ANOTHER 10-15 MINS. (THE BASE SHOULD TURN LIGHT BROWN ON THE EDGES).



PUPPERONIE PIZZA

TOPPING IDEAS

BASE SAUCE: MASHED SWEET POTATO

CHEESE? IF YOUR POOCH IS OKAY WITH DAIRY, SPRINKLE A VERY SMALL AMOUNT OF LOW-FAT CHEESE LIKE MOZZARELLA ON THE BASE.

MEAT TOPPINGS: LEAN GROUND BEEF, CHICKEN BREAST, TURKEY, HAM, PEPPERONI AND/OR SOME CRUMBLED COOKED BACON.

VEGGIE TOPPINGS: SHREDDED CARROTS SPINACH, CAULIFLOWER, PEAS, BROCCOLI AND GREEN BEANS

DESSERT PIZZA (NO FURTHER BAKING REQUIRED)!
BASE IT WITH YOGHURT OR PEANUT BUTTER (NO XYLITOL).

TOP WITH ASSORTED SAFE FRUITS LIKE SLICED APPLES, BANANAS, STRAWBERRIES, BLUEBERRIES, PINEAPPLES ETC. (SERVED IN MODERATION, IT CONTAINS HIGH SUGAR CONTENT AND IT IS NOT HEALTHY IN LARGE AMOUNTS).



@JUSTAPOPPY

CARROT CAKE

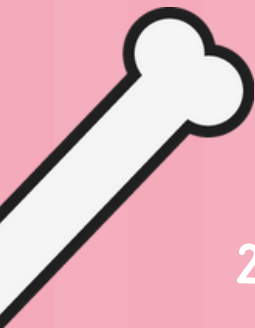
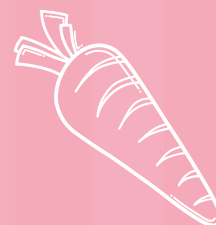
WHAT YOU NEED?

- 200G GRATED CARROTS - 3 EGGS
- 1 TSP OF CINNAMON - 300G RICE FLOUR
- 3 TSPS OF BAKING POWDER

ICING IDEAS: GREEK YOGURT, LOW FAT CREAM CHEESE,
MASHED POTATO, PEANUT BUTTER (NO XYLITOL)

HOW TO MAKE?

1. PREHEAT OVEN TO 175 DEGREES (GAS MARK 3)
2. LIGHTLY GREASE A CAKE TIN OR LINE A TIN WITH A LINER
3. COMBINE THE CARROTS AND EGGS UNTIL WELL MIXED
4. IN A SMALLER BOWL COMBINE THE FLOUR AND CINNAMON
5. GRADUALLY POUR AND MIX AS YOU GO THE DRY INGREDIENTS INTO THE CARROT MIXTURE
6. MIX WELL UNTIL A DOUGHY CONSISTENCY IS FORMED
7. SPOON INTO THE CAKE TIN, BAKE FOR 25-30 MINUTES
9. ONCE COOKED PLACE ON A WIRE RACK TO COOL
10. ONCE FULLY COOLED SPOON COTTAGE CHEESE ON TOP FOR ICING.





The Great Doggy Bake Off

SCARLETT MILLS

DOGGY PRETZELS

WHAT YOU NEED?

- 1 MEDIUM SWEET POTATO (PEELED AND DICED)
- 200G WHOLEWHEAT FLOUR
- 1 TABSP FLAXSEED – 1 EGG (LIGHTLY BEATEN)

HOW TO MAKE?

1. PREHEAT OVEN TO 180°C
2. BOIL SWEET POTATOES. DRAIN WHEN SOFT.
3. BLEND SWEET POTATOES IN A FOOD PROCESSOR
4. IN A LARGE BOWL, WHISK TOGETHER FLOUR & FLAXSEED
5. BEAT EGG IN SEPARATE BOWL (KEEP 1 TBSP FOR BRUSHING)
6. MIX EGG & SWEET POTATO WITH DRY INGREDIENTS UNTIL DOUGHY
7. SHAPE DOUGH INTO PRETZELS BY ROLL INTO A 10-INCH ROPE, SHAPE INTO A "U", THEN TWIST THE ENDS AND FOLD BACK OVER TO CREATE THE PRETZEL SHAPE
8. PLACE THE PRETZELS ON THE BAKING SHEET AND BRUSH WITH THE REST OF THE BEATEN EGG
9. BAKE FOR 25 MINUTES, OR UNTIL GOLDEN BROWN.





@THE_LIFE_OF_BRADLEY_THE_COLLIE

CHICKEN SATSTAY BISCUITS

WHAT YOU NEED?

- 65G PEANUT BUTTER (NO XYLITOL)
- 1 LARGE EGG. - 1 TBSP HONEY - 120ML WATER
- 1 CARROT GRATED - 50G COOKED CHICKEN, CHOPPED
- 195G ROLLED OATS (PORRIDGE OATS)
- 130G WHOLE MEAL FLOUR

HOW TO MAKE?

1. PREHEAT OVEN TO 180C
2. COMBINE PEANUT BUTTER, HONEY, EGG, WATER, CARROT AND BACON INTO A BOWL AND STIR UNTIL WELL BLENDED.
3. ADD FLOUR AND ROLLED OATS TO CREATE A DOUGH
4. ROLL THE DOUGH ON A FLOURED SURFACE UNTIL 1/4 INCH THICK
5. CUT OUT THE DOUGH WITH A DOG BONE SHAPED COOKIE CUTTER AND PLACE THE TREATS 1 INCH APART ON PARCHMENT LINED BAKING SHEETS
6. BAKE FOR 20-25 MINUTES.
7. TRANSFER TO A WIRE RACK TO COOL COMPLETELY.



@THEWHIPPETLIFE



PEANUT BUTTER & BANANA PUPCAKES

WHAT YOU NEED?

- 68G PLAIN FLOUR - 1/2 TSP BAKING POWDER
- 60G PEANUT BUTTER (NO XYLITOL)
- 1 BANANA PEELED & MASHED - 1 EGG
- 1 TBSP OF WATER - CUPCAKE CASES



HOW TO MAKE?



1. PREHEAT THE OVEN TO 180°C/160°C FAN/GAS MARK 4
2. SIFT THE FLOUR AND BAKING POWDER INTO A BOWL AND ADD THE OTHER INGREDIENTS AND BEAT TOGETHER TO FORM A SMOOTH PASTE.
3. LET THIS MIXTURE SIT FOR ABOUT 15 MINUTES.
4. SPOON IT INTO THE PAPER CASES, FILLING EACH ABOUT TWO-THIRDS
5. BAKE FOR 12-15 MINUTES UNTIL GOLDEN BROWN OR AN INSERTED SKEWER COMES OUT CLEAN
6. LET THEM COOL AND BONE-APPETIT





[@STARPAWSPACK](https://www.instagram.com/starpack)

SHOWSTOPPER CAKE

WHAT YOU NEED?

- 2 EGGS. - 120G PEANUT BUTTER (NO XYLITOL)
- 65ML VEGETABLE OIL. - 165ML WATER
- 100G HONEY. - 2 LARGE CARROTS (SHREDDED)
- 300G SELF-RAISING GLUTEN FREE FLOUR

ICING IDEAS: GREEK YOGURT, LOW FAT CREAM CHEESE, MASHED POTATO, PEANUT BUTTER (NO XYLITOL)

HOW TO MAKE?

1. PREHEAT OVEN TO 180C.
2. GREASE AND LINE THE BASE OF 2 X 20CM/8" CAKE TINS
3. WHISK TOGETHER EGGS, PEANUT BUTTER, OIL, HONEY & WATER
4. STIR IN SHREDDED CARROTS. ADD FLOUR, & STIR UNTIL COMBINED
5. DIVIDE MIXTURE BETWEEN TWO TINS, AND SMOOTH OFF SURFACE
6. BAKE FOR 25MINS, OR UNTIL A SKEWER INSERTED IN THE MIDDLE OF THE CAKE COMES OUT CLEAN
7. COOL ON RACK



DOG
FRIENDLY

Bob Martin
EST. 1892



dogstival





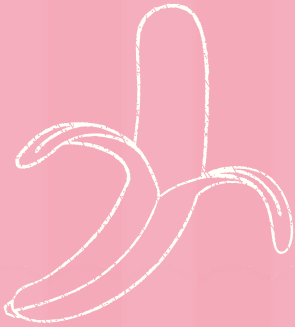
@KIRSTIE_AND_HARDIE



BANANA BREAD

WHAT YOU NEED?

- 350G SELF RAISING WHOLEMEAL FLOUR
- 2 EGGS. - 1 RIPE BANANA
- 2 TSP HONEY. - 1 TBSP CINNAMON
- 125ML COCONUT/ALMOND MILK
- COCONUT OIL FOR GREASING



HOW TO MAKE?

1. PREHEAT THE OVEN TO 150°C.
2. MASH A RIPE BANANA WITH A FORK.
3. ADD EGGS, ALMOND/COCONUT MILK AND HONEY. WHISK WELL.
4. IN ANOTHER BOWL, ADD SELF RAISING WHOLEMEAL FLOUR AND CINNAMON. FOLD IN WELL.
5. STIR IN THE BANANA MIXTURE. MIX UNTIL COMBINED.
6. GREASE A LOAF PAN WITH COCONUT OIL, & POUR IN THE MIXTURE
8. BAKE FOR 45-50 MINUTES.
9. STICK A KNIFE, SKEWER, OR TOOTHPICK INTO THE MIDDLE OF THE CAKE AND IF IT COMES OUT CLEAN, THE CAKE IS DONE.





@CHEEKY_KOREY

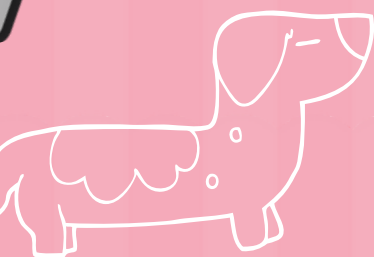
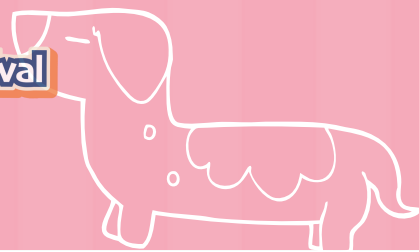
DOGGY SAUSAGE DOG ROLLS

WHAT YOU NEED?

- WHOLEMEAL WRAPS - 400G 5% PORK MINCE
 - 1/2 TSP THYME - 1/2 TSP SAGE
 - 1 TSP PARSLEY - 2 EGGS
- ALTERNATIVE FILLINGS: MASHED POTATOES, CARROTS, CHEESE

HOW TO MAKE?

1. PRE-HEAT THE OVEN TO 200°C
2. PLACE MINCE IN A LARGE BOWL
3. ADD ALL INGREDIENTS, (APART FROM 1 EGG) AND MIX
4. SPRAY A BAKING TRAY WITH SOME LOW CALORIE COOKING SPRAY
5. DIVIDE THE SAUSAGE MEAT INTO SMALL SAUSAGE SHAPES
6. PLACE SAUSAGES ON A BAKING TRAY AND COOK FOR 15 MINS
7. REMOVE FROM THE OVEN AND LEAVE TO COOL
8. LAY A WRAP FLAT AND BRUSH OVER THE TOP WITH BEATEN EGG
9. PLACE 2 SAUSAGES AT ONE END AND ROLL TIGHTLY IN THE WRAP
10. CUT IN TO SAUSAGE ROLLS AND PLACE ON A BAKING TRAY.
11. BRUSH EACH ONE WITH THE REMAINING BEATEN EGG
12. COOK FOR 10 MINUTES, OR UNTIL THEY ARE GOLDEN BROWN





[@FINN.THE.SETTER](https://www.instagram.com/finn.the.setter)

PEANUT CINNAMON BUN

WHAT YOU NEED?

- 250G WHOLEWHEAT FLOUR.
- 120G PEANUT BUTTER (NO XYLITOL)
- 1 TSP BAKING POWDER. - 1 TSP CINNAMON
- 125-250ML WATER OR MILK (COCONUT/ALMOND).
- DRIZZLE OF HONEY. - CREAM CHEESE

HOW TO MAKE?

1. PREHEAT OVEN TO 190°C
2. LINE A TRAY WITH GREASED BAKING PAPER
3. MIX FLOUR, BAKING POWDER AND CINNAMON UNTIL COMBINED
4. IN A LARGER BOWL MIX PEANUT BUTTER & 125ML OF WATER/MILK. SLOWLY ADD DRY MIXTURE.
5. KNEAD DOUGH INTO BALL, USE MORE MILK/WATER IF NEEDED.
6. ON A LIGHTLY FLOURED SURFACE, ROLL OR PAT DOUGH INTO A RECTANGLE (ROUGHLY 8x14-INCH). DRIZZLE HONEY (OPTIONAL)
7. STARTING FROM A LONG EDGE, ROLL UP SWISS-ROLL STYLE AND PINCH THE EDGE TO SEAL. CUT INTO SLICES HALF AN INCH THICK.
8. POP THEM ON BAKING TRAY & BAKE FOR 20 MINUTES
9. TOPPING: TBSP OF WATER OR MILK WITH 50G OF LIGHT CREAM CHEESE.





@CHEEKY_KOREY