

Name: _____

Homemade Dog Biscuit Treats

5th Grade Service Project

Chicken Biscuits Recipe 1

Double recipe

Halve recipe

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3 cups whole wheat flour		
$\frac{3}{4}$ cup chicken broth		
$\frac{1}{3}$ cup melted unsalted butter		
$\frac{1}{2}$ cup powdered milk		
1 egg		

Preheat oven to 350°.

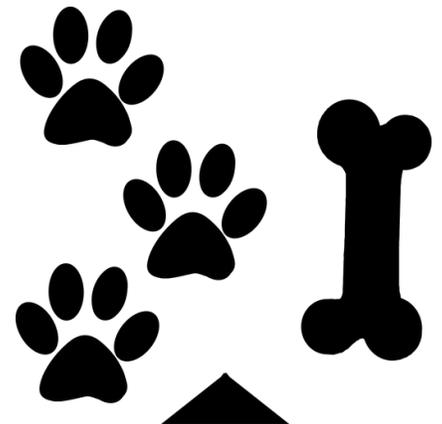
Whisk together wet ingredients well, stir in dry ingredients until thoroughly combined.

Knead dough for 2-3 minutes. Roll out onto a floured surface to a $\frac{1}{4}$ " to $\frac{1}{2}$ " thickness.

Cut into [dog bone shapes](#). Place on a foil lined baking sheet and bake for 40 minutes.

Remove from pan and allow them to cool completely- they will dry very hard.

Store in an airtight container for up to 2 weeks.



Chicken Biscuits Recipe 2

Double Recipe

Halve Recipe

1 ¼ cup whole wheat flour		
3 TB. oil		
⅓ cup chicken broth		

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment.
2. Mix all ingredients in a bowl. You may have to add a bit more stock to get a rollable consistency.
3. Turn out on lightly floured surface and roll to ⅛-inch thickness.
4. Cut into desired shapes and place on prepared sheet.
5. Bake 15–20 minutes.
6. To dry out the biscuits for longer shelf life, turn off the oven but don't remove the sheet of biscuits. Keep them in there until the oven completely cools.
7. I got 1 dozen medium (3-inch length) yield.

Pumpkin/Peanut Butter Dog Biscuits Recipe 3

Double recipe

Halve recipe

2 ½ cup whole wheat flour		
¼ cup peanut butter		
2 eggs		
1/2 tsp. cinnamon		
1 cup pumpkin		
½ tsp. salt		

1. Preheat oven to 350 degrees.
2. In your mixing bowl, mix together all ingredients and mix until the dough holds together in a ball and all of the flour is combined. The dough shouldn't be too sticky.
3. Roll the dough on a floured surface ½ inch thick. These biscuits do not rise so you don't want to roll too thin. Cut into shapes with cookie cutter. Place on baking sheet lined with parchment paper. Since the biscuits do not rise, you can place them close together on the baking sheet.
4. Bake in preheated oven until hard, for about 40 minutes. One recipe makes about 25 bones that are approximately 2 inches long.

