

PB & Bacon Dog Treats



Inspired by our therapy animal dog teams, this treat is for our four-legged friends and is adapted from a Pinch of Yum.

Ingredients

For the dog biscuit:

- 1 cup pumpkin
- ½ cup peanut butter
- 2 eggs
- ¼ cup oil (canola or coconut)
- 1 tsp baking soda
- 2 ½ cups whole wheat flour

For the glaze:

- 2 Tbsp bacon grease, melted
- ¼ cup smooth peanut butter



Method

- 1 Preheat oven to 350°F.
- 2 Combine pumpkin, peanut butter, eggs, and oil in a bowl. Add baking soda and whole wheat flour. Stir until a stiff dough forms. Knead dough or mix just until flour is incorporated.
- 3 Roll out dough with a rolling pin and use a cookie cutter to cut out dog bone shapes, or just bake into little circles like cookies. Bake for 15 minutes.
- 4 Whisk bacon grease and peanut butter until very smooth. Drizzle over the treats and cool until glaze hardens (it does best in the refrigerator or freezer).



Sugar Rats

Inspired by our therapy animal rat teams, these treats are for the human end of the leash!

Ingredients

- 9 oz refrigerated sugar cookie dough
- 1 large egg
- 2 Tbsp water
- Dried currants or dried cranberries (for decorating)
- Sliced or slivered almonds (for decorating)
- Chow mein noodles (for decorating)

Method

- 1 Place racks in upper third and middle of oven. Preheat the oven to 350°F. You will need two cookie sheets.
- 2 Measure out a tablespoon of dough and roll into an oval shape (narrower at one end) with your hands. Repeat until all dough is used or you have 20 ovals. Set ovals about 2" apart on ungreased baking sheets.
- 3 In a small bowl, whisk egg with water. Brush each oval lightly with egg mixture.
- 4 Make eyes: cut each currant or cranberry in half and roll pieces into small balls; press lightly onto ovals near narrower end.
- 5 Make ears: insert two almonds into each oval at a slight angle, behind eyes.
- 6 Make tails: insert one chow mein noodle into each oval at the larger end.
- 7 Bake 15-20 minutes or until light brown, switching position of pans halfway through baking. Remove from oven and let sit for 2-3 minutes. Transfer cookies to a wire rack to cool completely. Store in an airtight container in a single layer—ears and tails are fragile.



Seabiscuit's Shortbread Biscuits

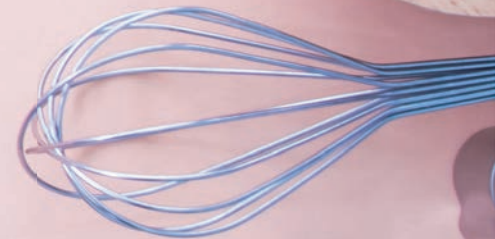
Inspired by our therapy animal horse teams, this sweet treat is intended for humans!

Ingredients

- 10 Tbsp unsalted butter
- ½ tsp vanilla
- ½ cup powdered sugar
- ½ tsp Kosher salt
- 1 ½ cups flour

Method

- 1 Preheat oven to 350°F.
- 2 Beat butter and vanilla, add powdered sugar and salt, mix well. Add flour while mixer is on low, scraping bowl down to incorporate flour.
- 3 Shape dough into a rectangle, wrap in plastic, and chill for at least an hour.
- 4 Using a sharp knife, cut dough into ½" thick slices and place slices 1" apart on baking sheet lined with parchment paper.
- 5 Use a fork or skewer to indent a pattern. Bake for about 10 minutes, rotating the baking sheet halfway after 5 minutes. Remove baking sheet from oven and let cool.



Peppa-mint Pig Brownie Cookie Bars



Inspired by our therapy animal pig teams, these yummy treats remind you of the holidays with their refreshing mint flavor.

Ingredients

- 16.5 oz refrigerated sugar cookie dough
- 16 oz Andes Crème de Menthe candies
- 1 box (18 oz) milk chocolate brownie mix
- 3 Tbsp water
- ½ cup vegetable oil
- 2 eggs

Method

- 1 Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. Press cookie dough so it covers bottom of pan.
- 2 Add a layer of Andes on top of cookie dough, slightly pressing into dough.
- 3 Prepare brownie batter as directed on box for 13x9-inch pan, using water, vegetable oil, and eggs. Spread batter to fully cover the candies and cookie dough.
- 4 Bake as directed on brownie box. Please note, if you stick a toothpick too far in, you will pierce the candies and think you are pulling out batter.
- 5 Once cooled, they are ready to serve!



Macaw-damia Nut Cookies



Inspired by our therapy animal bird teams, this is a nutty and sweet treat.

Ingredients

- 1 cup butter
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 2 $\frac{1}{2}$ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 7 oz chopped macadamia nuts
- 1 cup white chocolate chips

Method

- 1 Preheat oven to 375°F.
- 2 In large bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla. Beat on medium speed for 2 minutes.
- 3 Combine flour, baking soda, and salt. Add to creamed mixture and beat for 2 minutes. Stir in nuts and chips. Cover and refrigerate for several hours or overnight.
- 4 Drop by tablespoonfuls about 2" apart on ungreased cookie sheet. Bake 10-12 minutes or until golden brown. Cool on pans, then remove and cool completely.



Hair Balls

Inspired by our therapy animal cat teams. We know that living with feline friends can be...gross. But their love and hilarious antics are worth it. In honor of a cat lover's devotion to all the aspects of their care, here is a recipe that has been adapted from CoffeeB.

Ingredients

- ½ cup cocoa powder
- 1 cup peanut butter
- ½ cup butter
- 2 cups instant oatmeal
- 2 cups sugar
- 1 cup chow mein noodles
- ½ cup milk
- 2 cups shredded unsweetened coconut

Method

- 1 In a large saucepan, combine cocoa, butter, sugar, and milk, mixing well.
- 2 Bring to a boil and cover saucepan for 30 seconds to allow sugar crystals to melt completely.
- 3 Stir mixture and bring to a boil that can't be stirred down for 1 minute.
- 4 Remove from heat and stir in peanut butter until smooth, then add oatmeal and mix well.
- 5 Let the mix stand for 5-10 minutes, stirring occasionally to let the oats absorb some of the liquid.
- 6 Add chow mein noodles and stir to coat.
- 7 Place spoonfuls of the mix onto waxed paper and let cool. Once cooled, pick up cookie and roll in coconut to coat. You can also coat by using a Ziploc bag.
- 8 Once cookie is covered in coconut, they are ready to serve. Cookies can be stored at room temperature.



Guinea Pigs in a Blanket

Inspired by our therapy animal guinea pig teams. The more traditional and better known “pigs in a blanket” is a savory appetizer, but we all know guinea pigs are sweet, so this is the dessert version!

Ingredients

- 1 tube crescent roll dough
- 1 apple, cut into 12 equal slices
- 12 caramels
- 2 Tbsp melted butter
- 1 Tbsp granulated sugar
- 1 tsp cinnamon (or apple pie spice)

Method

- 1 Preheat oven to 350°F and line a baking sheet with parchment paper.
- 2 Unroll dough and separate into individual triangles.
- 3 Place an apple slice on the wider end of each triangle with one caramel on top of the apple slice.
- 4 Roll up crescent starting at wider end, keeping apple and caramel inside.
- 5 Place crescents on parchment lined sheet tray, brush with melted butter, and sprinkle with sugar and cinnamon or apple pie spice.
- 6 Bake 18-20 minutes until crescents are golden. Serve warm!



Brown Butter Bunnies

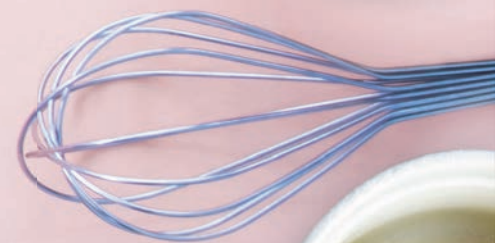
Inspired by our therapy animal rabbit teams, this dessert is an elevated twist on a favorite childhood treat adapted from Smitten Kitchen.

Ingredients

- 8 Tbsp unsalted butter
- 10 oz package of marshmallows
- 6 cups crispy rice cereal
- 1 pinch flaky sea salt
- Frosting (for decorating)
- Candy eyes (for decorating)

Method

- 1 Melt butter over medium-low heat. Brown butter by stirring occasionally as it foams, turns a golden yellow, then starts to smell nutty and look slightly brown. Immediately turn off heat (you don't want burned butter!).
- 2 Start stirring in the marshmallows. They should begin to melt. If not, turn stove on low to melt the marshmallows. Stir until marshmallows have combined with the butter and look glossy and smooth.
- 3 Stir in the rice cereal one cup at a time until evenly combined. Pour mixture into a buttered pan to prevent sticking.
- 4 To make treats even, press top down with a spatula or parchment paper.
- 5 Sprinkle sea salt over the top.
- 6 Once the treats have cooled and hardened, carefully cut treats into bunny shapes using a buttered knife. Decorate the bunnies with frosting and eyes. Enjoy!



Llama-Dama-Ding-Dongs

Inspired by our therapy animal llama/alpaca teams, this recipe makes 4 homemade ding dongs, which are marshmallow-filled cupcakes with a chocolate glaze. This recipe is adapted from Dessert for Two by Christina Lane.



Ingredients

- $\frac{1}{3}$ cup all-purpose flour
 - 2 Tbsp cocoa powder
 - $\frac{1}{4}$ tsp baking soda
 - $\frac{1}{4}$ tsp baking powder
 - 1 pinch of salt
 - 4 tsp vegetable oil
 - $\frac{1}{2}$ tsp vanilla extract
 - $\frac{1}{4}$ cup light brown sugar, packed
 - $\frac{1}{3}$ cup buttermilk (or you can add 1 tsp of lemon juice to regular milk and let it sit for 5 minutes)
- For filling and frosting:
- $\frac{1}{2}$ cup marshmallow fluff
 - 2 Tbsp unsalted butter, softened
 - $\frac{1}{3}$ cup chopped chocolate (any flavor)
 - 1 tsp coconut oil

Method

Cupcakes:

- 1 Preheat oven to 350°F and line 4 cups of a cupcake pan. Pro tip: If you're using a standard sized muffin pan with 12 spots, use the corners to help cupcakes bake evenly.
- 2 In a small bowl, whisk together flour, cocoa powder, baking soda, baking powder, and salt.
- 3 In a medium bowl, wish together oil, vanilla, and brown sugar.
- 4 Add half the dry ingredients into the oil mixture, stir.
- 5 Add half the buttermilk and continue to stir.
- 6 Add remaining dry ingredients followed by remaining buttermilk and stir until combined.
- 7 Divide batter between the 4 muffin cups and bake for 15-17 minutes until tops spring back and a toothpick comes out clean. Let cupcakes cool completely.

Filling:

- 1 Mix marshmallow fluff well with softened butter. You can get fancy and add color or other spices, if you're inspired!
- 2 To fill, you have two options:
 - a) If you have a pastry bag and tip, you can simply insert the tip into the top of the cupcake and inject your fluffy goodness. Watch the sides of the cupcake and you'll see it swell slightly as it fills.
 - b) If you don't have a pastry bag or tip, fear not! Put the fluff into a plastic sandwich bag and cut the tip off of one corner. But without a plastic or metal tip, you'll need to cut a cone shaped core out of your cupcakes with a knife first to have a place to pipe the fluff.

Frosting:

- 1 Melt chopped chocolate with coconut oil in the microwave for 30 seconds at a time, stirring until everything is melted and smooth.
- 2 Dunk each cupcake top into the chocolate glaze and let set before serving!

