



Sweet Potato Chews

Dog Friendly



Ingredients

- 2 large sweet potatoes
- 2 Tbsp. olive oil
- Cinnamon (to sprinkle, optional)

Directions

1. Preheat the oven to 250 degrees F.
2. Slice sweet potatoes lengthwise about ¼” thick. Cut strips in half for smaller treats.
3. Line a cookie sheet with aluminum foil or parchment paper.
4. Place sweet potatoes on a cookie sheet (I prefer a cookie sheet over a bowl) to toss in olive oil. Each strip should be coated thoroughly in but not standing in olive oil.
5. Sprinkle with cinnamon (If desired, they are yummy with or without it!)
6. Bake for 2.5 – 3 hours. (The long cook time is what makes these chews tougher and longer lasting the way our dogs like it.)
7. Let cool. Then serve!
8. Store in airtight storage container in the refrigerator for 2 weeks or freeze for up to 4 months.

Turkey Meatloaf

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Ingredients

- 1lb ground turkey
- 2 eggs
- 1 cup cooked rice
- 8oz. peas or chopped green beans (whichever you have on hand is great!)
- 2 large carrots or 6 baby carrots diced
- 1 apple, diced

Directions

1. Preheat oven to 375 degrees F.
2. Mix ALL ingredients together in a large bowl with your hands. Like meatloaf, you do not want to over work the meat. Using your hands will make combining all ingredients quicker and easier.
3. Scoop mixture into your pan of choice. I used a loaf pan, same as when I make meatloaf for the humans in my life. A muffin tin is great for a smaller snack size turkey feast or for smaller dog. Whatever pan you choose be sure to adjust your cook time accordingly. (see below)
4. Time to bake! • Loaf pan 60 minutes • Muffin tin 30-35 minutes
5. Let cool before serving and store leftovers in an airtight container. Leftovers should last up to 4 days or freeze for us to 4 months.

Pumpkin Pie

Dog Friendly



Ingredients

Crust

- 1 Cup Almond flour (can substitute Whole-wheat flour, note it is not GF)
- 4 Tbsp. coconut oil
- 6 Tbsp. cold water

Pie Filling

- 6oz pumpkin puree
- 1 Tsp. ground cinnamon
- Pinch ground ginger
- Greek yogurt (to dollop on top)

Directions

1. Preheat oven to 375 degrees F.
2. Combine almond flour and coconut oil into a food processor and pulse until mixed. Add water slowly until dough holds together.
3. Once dough is consistent divide into 4 even sections and roll into 3 ½" rounds.
4. Place dough into a parchment lined muffin tin. Use a fork to mold edges of the dough as desired.
5. Bake for 15 minutes or until golden brown.
6. While baking your crust combine pumpkin puree, ground cinnamon, and ginger into mixing bowl. Mix well.
7. Remove the cooked crusts from oven and let cool.
8. Once your crusts have cooled remove them from the muffin tin.
9. Spoon your filling evenly into each pie shell.
10. Pop back in the oven for 5 minutes to give it that warm pumpkin pie taste.
11. Remove from oven, add a delicious dollop of Greek yogurt to the top and VOILA! Dessert is served for your deserving pup.