

RECIPES FOR YOUR STAFFORD



BIRTHDAY CAKE

Makes: 1 doggy birthday cake

- 1 egg
- 65g peanut butter
- 60ml vegetable oil
- 1 teaspoon vanilla extract
- 80g honey
- 135g grated carrots
- 120g wholemeal flour
- 1 teaspoon bicarbonate of soda

METHOD:

Prep: 20min › Cook: 40min › Ready in: 1hr

- 1. Preheat oven to 180 C / Gas 4. Grease a ring cake tin or medium square tin.**
- 2. Combine the egg, peanut butter, oil, vanilla, and honey, if desired, in a large bowl; blend well. Stir in the carrots and mix thoroughly. Sift together the flour and bicarb and fold into the carrot mixture. Spoon cake mixture into prepared tin.**
- 3. Bake in preheated oven for 40 minutes. Let cake cool in pan for 10 minutes; then turn out onto a cooling rack to cool completely.**



TERRIER TREATS



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LIVER CAKE

Ingredients:

Equal parts (by volume) raw livers and tapioca starch/flour.
For example, about 1 1/2 lbs liver and 2 cups of tapioca flour work well.

2 TB oil (we use coconut oil)



Method:

Put ingredients in a blender/food processor and blend until smooth. Line a cookie sheet (not a completely flat one; it needs edges) with parchment paper. Pour in the goop and spread it flat. It should be less than 1/2 inch thick. Bake at 300F for 30 minutes or until done.

Cool in pan. Then lift the whole thing out with the parchment paper. Flip it over onto a large cutting board and peel off the parchment. Cut into small squares.

This recipe is the basic version but feel free to add garlic, turmeric, kelp, or whatever supplement you like.



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SEASON'S EATINGS

Ingredients

- 2 tbsp honey
- 2 tbsp treacle
- 2 tbsp veg oil
- ½ cup milk
- ½ tsp allspice
- 1 ½ cups wholewheat flour
- ½ cup oatmeal
- ½ cup Brewer's Yeast

Method

- Pre-heat oven to 350F
- Mix wet ingredients together in a bowl
- Mix dry ingredients in gradually
- Roll out to 1/4" thick
- Cut out 3-4 dozen small biscuits (depends on size of cutter)
- Place on an ungreased tray and bake for around 20 mins.

Will keep for a few weeks in a tin! Can be made more delicious by dipping in melted carob!

TURKEY & STUFFING

Ingredients

- 3 cups plain flour
- ¾ cup yellow cornmeal/polenta
- 1 cup turkey (or chicken) stock
- 4 tbsp butter or margarine
- Dried or fresh mint and sage (however much you think your dog will like!)
- 1 tbsp dried Italian Seasoning

Small amount milk/egg for glaze

Method

- Pre-heat oven to 325F
- Combine all ingredients in a large bowl and mix into a dough (will be ever so slightly sticky)
- Knead on a floured surface for 3 minutes
- Roll to 1/4" thick
- Cut into 3-4 dozen small biscuits (depends on size of cutter)
- Place on an ungreased tray and glaze with milk/egg

Bake for around 35 minutes

