

# CAT TREAT RECIPES

## HOMEMADE EASY & HEALTHY



*Spencer & Bella*  
MY PET'S HEALTH

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## Introduction



**H**omemade cat treats are the purr-fect way to show your felines how much you love them.

Making your own treats allows you complete control over the ingredients.

Making homemade treats is easy and affordable.

We hope your cat loves these recipes.

*Terri Elliott*

Chief Treats Baker

## Salmon Cat Treats

### Ingredients

- 1 (10 oz) canned salmon undrained. Any canned, oily fish will work in this recipe: tuna or mackerel.
- 1 egg beaten
- 2 cups whole wheat flour



### Instructions

1. Preheat oven to 350°.
2. Pulse salmon in a food processor to chop as finely as possible.
3. In a stand mixer, combine salmon, egg, and whole wheat flour until dough forms. If the dough is too dry, add up to 1/3 cup water. If it's too wet or sticky, add a bit more flour. The dough should be tacky but not sticky.
4. Roll dough on a floured surface until about 1/4-inch thick. Use a 3/4-inch cookie cutter in the shape of your choice to create your treats.
5. Place treats on a parchment-lined baking sheet and bake at 350° for about 20 minutes. When they're slightly browned and crunchy, they're done.
6. Cool before serving.
7. Store in an airtight container for up to 2 weeks.

## Carrot and Catnip Treats

### Ingredients

- 2 tablespoons oil - coconut or olive oil
- 1 1/4 cups flour - plus additional flour for rolling dough. Use whole wheat or oat flour\*
- 1 tablespoon dried catnip optional
- 3/4 cup finely shredded carrot
- 1 large egg, lightly beaten
- cold water as needed



### Instructions

1. Preheat oven to 375°.
2. Line a baking sheet with parchment paper.
3. In medium bowl add oil and mix in 1 cup of the flour until mixture looks sandy.
4. Stir in catnip and carrots.
5. Mix in egg. Add a little water if the mixture looks too dry and isn't holding together. If the mixture looks too wet add a little flour.
6. Sprinkle flat surface with a little additional flour and roll or pat out dough to 1/4-inch thickness. Sprinkle dough with additional flour as needed.
7. Prick dough all over with a fork. Use pizza wheel to cut dough into 1/2 -inch squares.
8. Arrange squares on a prepared baking sheet.
9. Bake for about 12 minutes or until starting to brown. (Bake longer if you prefer a drier texture.)
10. Cool on baking sheet.
11. Store in an airtight container for several days or freeze for longer storage. (If your cookie is a softer texture store in a refrigerator, don't freeze.) Don't justify this sentence.

\*If you want to make your own oat flour, grind old-fashioned oats in a clean coffee grinder or food processor until it becomes a light powder.

## Tuna Crunch Treats

### Ingredients

- 1 (5 oz) can tuna in water, drained
- 1/2 cup oat flour\*
- 1/2 cup whole wheat flour
- 1 egg
- 1 tablespoon olive oil
- 1 heaping tablespoon catnip



### Instructions

1. Preheat oven to 375°.
2. Line a baking sheet with parchment paper.
3. Combine all ingredients in a food processor. Blend well.
4. Roll a small amount (1/2 teaspoon) in your hands and place on the parchment paper.
5. Press down on the balls with your finger to flatten them slightly. Do not press too hard.
6. Bake for 10-12 minutes until they are slightly browned.
7. Cool completely.

\*If you want to make your own oat flour, grind old-fashioned oats in a clean coffee grinder or food processor until it becomes a light powder.

## Chicken and Spinach Cat Treats

### Ingredients

- 1/2 pound steamed boneless, skinless chicken thighs (or chicken breasts)  
Can replace with tuna or salmon
- 1 cup fresh spinach leaves
- 1 cup quick-cooking oats
- 1 egg
- 1 tablespoon catnip
- 1/4 cup whole wheat flour



### Directions

1. Preheat your oven to 350°.
2. Line a baking sheet with parchment paper.
3. Steam the chicken thighs until cooked through.
4. Let the chicken cool for 20 minutes.
5. Once cool, place the chicken, spinach leaves, oats, egg, and catnip in a blender or food processor. Pulse on low until the mixture blends completely. The consistency should be a bit chunky but smooth.
6. Put the mixture into a bowl and add the flour.
7. Use your hands to knead the dough until it's no longer sticky.
8. Place the mixture onto a flour-dusted work surface.
9. Use a rolling pin and roll into a rectangle approximately 1/2-inch thick. Use a pizza cutter or cookie cutter to cut into small shapes.
10. Place the treats on the tray and bake for 20 minutes.
11. Cool completely

## Fancy Feast Cat Treats



### Ingredients

- 1 (3oz) can of Fancy Feast Pate – so many flavors to choose from. Pick your cat's favorite or try something new.
- 1 cup of whole wheat flour
- 1 egg

### Instructions

1. Preheat oven to 350°.
2. In a medium bowl whisk the egg.
3. Add the Fancy Feast Pate. Whisk until smooth.
4. Mix in flour and stir until dough forms.
5. In between two pieces of parchment paper, roll dough into 1/4 inch thickness.
6. Use a mini cookie cutter to create small treats.
7. Bake for 10 minutes.
8. Store in an airtight container for up to two weeks.





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