

Easy Homemade Dog Biscuits

Skip the store-bought dog treats and go homemade with these healthy, yummy dog treats. Your dog won't be able to resist chowing down on these edible bones.

Personalize them with decorations and by writing his or her name on the dough before baking.



Ingredients

- 1 cup all-purpose flour
- 1/4 cup wheat germ
- 1/4 cup brewer's yeast
- 1 teaspoon salt
- 1 1/2 tablespoons olive oil or peanut oil
- 1/2 cup low-sodium canned chicken stock, plus more for brushing

How to Make Homemade Dog Biscuits

Start by preheating the oven to 400 degrees. Then, in a medium bowl, whisk together flour, wheat germ, yeast, and salt before setting it aside. Next, place oil in a large bowl before adding the stock and flour mixture in three alternating batches, beginning and ending with stock and mixing well. Then, on a lightly floured work surface, roll out the dough to about 3/8-inch thick. Shape biscuits using a dog-bone-shaped cookie cutter or by cutting around a store-bought dog bone with a butter knife. Be sure to make biscuits that are appropriate for your dog's size.

Because they're homemade treats, you can customize them however you'd like. We recommend spelling out your dog's name or a holiday message in the dough with a toothpick. A professional tip to ensure clean handwriting is to wet the toothpick first so it won't stick. After your design is complete, transfer the shaped dough to parchment-lined baking sheets. Repeat this with the remaining dough.

Finally, bake the biscuits for 10 minutes in the 400-degree oven. Then remove them and brush their surface with stock before rotating the baking sheets and baking for another 10 minutes. Afterward, turn off the oven, and let the dog biscuits stand in the oven with a closed-door until they are dried completely; about 1 1/2 hours. You can wrap them as a gift, or store in an airtight container at room temperature.