



## **Share Your Love of Animals!**

Bake dog biscuits with your kids in your own kitchen using the attached recipes to  
benefit **THE ANIMAL CARE LEAGUE**

### **Then What?**

Bring them to our Library Workshop  
Thursday, February 21 from 3:30 – 4:30PM  
Oak Park Library

### **Activities will include:**

Decorating bags and packaging dog biscuits  
Making easy pet toys  
Face paint and tattoo station

### **What else?**

A dog treat sale at the Animal Care League will follow.  
Stop in to buy treats, donate items or help with sale.  
Check out the Animal Care League Baby Shower – meet some adorable puppies and kittens  
Sunday, February 24 from 12-3

### **Donate (bring to library or Animal Care League):**

Bleach  
Gently used towels and blankets  
Dish soap  
Paper towels

Visit <http://www.animalcareleague.org/wish-list.html> for more ideas

Visit [www.neighborhoodgivingproject.org](http://www.neighborhoodgivingproject.org) to learn more about us.

**Kids making a difference, one bone at a time**



## Basic Dog Biscuits

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### Ingredients

- 2 ½ cups whole wheat flour (substitute regular flour or oats if your dog is sensitive to wheat)
- 1 tsp. salt (or less)
- 1 egg
- 1 tsp. Beef or chicken Bouillon granules (can substitute beef or chicken broth/stock)
- ½ cup hot water

### Directions

1. Preheat oven to 350 degrees
2. Dissolve bouillon in hot water
3. Add remaining ingredients
4. Knead dough until it forms a ball (approximately 3 minutes)
5. Roll dough until ½ inch thick
6. Cut into slices or bone shapes (you can purchase a bone shaped cookie cutter)
7. Place dough pieces on lightly greased cookie sheet
8. Cook for 30 minutes

## Healthy Pumpkin Balls

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### Ingredients

- 1/2 cup canned pumpkin
- 4 tbsp molasses
- 4 tbsp water
- 2 tbsp vegetable oil
- 2 cups whole wheat flour
- ¼ tsp baking soda
- ¼ tsp baking powder
- 1 tsp cinnamon (optional)

### Directions

1. Preheat oven to 350 degrees
2. Mix pumpkin, molasses, vegetable oil, and water together in a bowl
3. Add the flour, baking soda, baking powder and cinnamon and stir until dough softens
4. Scoop out small spoonfuls of dough and roll into balls on your hands (wet hands work best)
5. Set the balls onto a lightly greased cookie sheet and flatten with a fork
6. Bake approximately 25 minutes until dough is hardened

## Apple Crunch Pupcakes

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### Ingredients

- 2 ¾ cups water
- ¼ cup applesauce (unsweetened)
- 2 tbsp honey
- 1/8 tsp vanilla extract
- 1 medium egg
- 4 cups whole wheat flour
- 1 cup dried apple chips (unsweetened)
- 1 tsp baking powder

### Directions

1. Preheat oven to 350 degrees
2. Mix water, applesauce, honey, egg, and vanilla together in a bowl
3. Add remaining ingredients and mix until well blended
4. Pour into lightly greased muffin pans
5. Bake 1 ¼ hours