

Homemade Cat Treats

Tuna & Cheddar Whisker Biscuits



Ingredients:

- 1 (185g) can tuna in water drained
- ⅓ cup shredded cheddar cheese - swap with finely grated carrot if your cat can't have dairy
- 1 egg
- 1 ⅓ cups oat flour plus extra for dusting
- 1 Tbsp dried catnip (optional)
- ¼ - ½ cup cold water

Instructions:

1. You can make your own oat flour in a food processor: 1 ½ cups old fashioned oats makes about 1 ⅓ cups oat flour.
2. Line a baking sheet with parchment paper.
3. In food processor mince tuna and cheddar until it's a fine texture. Add egg, oat flour, catnip and pulse together.
4. While running on low drizzle in cold water slowly until the dough pulls together into a ball. You may not need all the water.
5. Divide dough ball into 4 smaller balls, wrap in plastic wrap and refrigerate for 30 minutes.
6. Preheat oven to 180°C (350°F).
7. Sprinkle a little extra flour on a work surface. Roll each ball into a long "snake". Use a knife to cut "snake" into small pieces. Roll each piece into a ball (about the size of chick-pea). Flatten gently with a fork.
8. Continue until you have used all the dough.
9. Bake for about 10 - 15 minutes, depending on texture you would like; softer or harder.
10. Let cool completely. Store in refrigerator for a week or freeze for longer.

Two Ingredient Tuna Cat Treats



Ingredients:

- 1 egg
- 1 tin tuna in oil, drained (185g)

Instructions:

1. Preheat your oven to 170°C (330°F) and line a baking sheet with greaseproof paper or baking parchment.

2. Crack open the egg and separate the white from the yolk. Discard the yolk and place the white in a large mixing bowl.
3. Using a hand or electric whisk, beat the egg white until stiff peaks form when the whisk is removed. Set to one side.
4. Empty the can of tuna into the bowl of your blender. Add two tablespoons of the whisked egg white to the tuna, then blend thoroughly until the mixture is a smooth paste and there are no flakes or lumps.
5. Using a spatula, remove the tuna paste mixture from your blender, and fold it gently into your remaining whisked egg white. Take care not to knock too much air out of the mixture while you are combining the two.
6. Transfer the resulting mix into a piping bag with a small star nozzle attachment. Pipe the mixture into small rounds on the parchment-lined baking sheet. Take care not to make the swirls too large (as this would make it tricky for your cat to eat the treats).
7. Place in the oven for 20-25 minutes, until the treats feel dry to the touch and dislodge easily from the baking parchment. Transfer to a wire rack to cool, and then into airtight jars for storage. If kept cool and dry, they should store well for up to 4 weeks.

Tuna and Catnip Cat Treat



Ingredients:

- 2 185g can tuna or salmon
- 1 cup plain, rice, oat or whole wheat flour
- 1 Tbsp olive oil
- 1 egg
- 1 cup oats
- 1 Tbsp catnip (optional)

Instructions:

Step 1

MAKE THE DOUGH

Preheat your oven to 180°C (350°F) Drain your canned tuna and reserve about 3 Tbsp of the liquid. Dump your old fashioned oats into the food processor and pulse until powdery. Add all of your ingredients in and pulse away until it forms a ball of dough. If it's too sticky, add more flour. If it's too dry, add a bit of water.

Step 2

SHAPING THE DOUGH

Roll your dough until it's about 1cm thick. Using a fish shaped cookie cutter cut out the treats. Add in details such as eyes with a toothpick and with a small knife, mark on the fins. If you don't have a cookie cutter like this, just use any other shape! Bake for about 20-30 minutes until they turn slightly golden and are quite crisp on the outside. If your cat prefers harder treats you can bake them longer. Let them cool completely!