



MRS. MAGILLCUTTY

**Wholesome Tails – Mrs. Magillicutty's
Organic Dog Treats**

Wholesome Recipes for Happy Tails

About Mrs. Magillicutty

“My dear, love is best measured not in words but in crumbs
— the kind that fall from your hand while your faithful friend
waits patiently below.

These humble recipes were the best I found and gathered not merely to feed, but to remind us that kindness, like flour, is best when shared. So tie on your apron, preheat a little hope, and let the aroma of joy fill your kitchen.”

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Pumpkin & Peanut Butter Biscuits

A little pumpkin for comfort, a little peanut butter for joy — and together, a recipe that makes tails wag and hearts lift.

Ingredients

- ½ cup organic peanut butter (xylitol-free)
- ½ cup organic pumpkin purée (unsweetened)
- 1 large organic egg
- 1 ¼ cups organic almond flour (or whole wheat flour)
- 1 tsp cinnamon (optional)
- ½ tsp turmeric (optional)

Instructions

1. Preheat oven to 350 °F (175 °C). Line a baking sheet with parchment.
2. Whisk peanut butter, pumpkin and egg until smooth.
3. Stir in flour and spices to form a soft dough.
4. Roll ¼ inch thick, cut shapes, place on sheet.
5. Bake 15–20 minutes until edges are light golden. Cool completely.

Storage Tip: Keep in an airtight container up to a week or freeze for a month.

Inspired by Clean & Delicious (cleananddelicious.com).

Sweet Potato Oat Hearts

When the oven is warm and the kitchen smells of oats, one can almost hear gratitude humming under the table.

Ingredients

- 1 cup organic oat flour (or rolled oats ground fine)
- ¼ cup organic peanut butter
- ½ cup mashed cooked organic sweet potato (or pumpkin)

Instructions

1. Preheat oven to 375 °F (190 °C).
2. Mix sweet potato and peanut butter until smooth.
3. Add flour to make a firm dough; splash of water if needed.
4. Roll ¼ inch thick; cut with a heart cutter.
5. Bake 10–12 minutes for soft, or 15–18 for crunchy. Cool.

Storage Tip: Let dry on a rack overnight for extra crispness.

Inspired by Tasty Thrifty Timely (tastythriftytimely.com).

Carrot-Apple Crunch Bites

Even the humblest carrot can be a golden gift when shared with love.

Ingredients

- 1 cup organic rolled oats
- 1 cup organic whole wheat flour
- 1 small organic apple, grated
- 1 small organic carrot, grated
- 1 organic egg (or flax egg)
- 2 tbsp organic coconut oil, melted

Instructions

1. Preheat oven to 350 °F (175 °C).
2. Combine all ingredients into a rough dough.
3. Drop tablespoonfuls onto parchment and flatten.
4. Bake 25–30 minutes until golden and firm. Cool.

Storage Tip: Refrigerate up to a week or freeze for two months.

*Inspired by It Doesn't Taste Like Chicken
(itdoesnttastelikechicken.com).*

Banana-Coconut Cookies

Bananas remind us that sweetness can be simple — no sugar needed, only patience while they ripen.

Ingredients

- 1 ripe organic banana, mashed
- ½ cup organic rolled oats
- ¼ cup organic coconut flour
- 2 tbsp organic coconut oil, melted
- 1 tsp unsweetened shredded coconut (optional)

Instructions

1. Heat oven to 350 °F (175 °C).
2. Combine all ingredients into a soft dough.
3. Scoop small rounds onto a lined sheet; flatten gently.
4. Bake 18–20 minutes until edges turn golden. Cool.

Storage Tip: Store 5–7 days refrigerated or freeze 2 months.

Inspired by Pawsome Recipes (pawsomerecipes.com)

Mint & Parsley Fresh-Breath Biscuits

A bit of mint in the mix keeps kisses friendly and the conscience clear — even after supper scraps.

Ingredients

- 2 cups organic oat flour
- ¼ cup chopped fresh organic parsley
- 2 tbsp chopped fresh organic mint
- 1 organic egg
- ¼ cup organic coconut oil, melted
- ¼ cup water

Instructions

1. Preheat oven to 325 °F (160 °C).
2. Stir herbs into flour; add egg, oil, and water to form a stiff dough.
3. Roll out and cut into small bones or circles.
4. Bake 25 minutes or until dry and firm.

Storage Tip: Stays crisp up to 2 weeks in an airtight tin.

Inspired by Bully Sticks Central (bullystickscentral.com).

Grain-Free Almond Butter Bones

For friends who can't stomach wheat, these nutty little bones are proof that kindness adjusts its recipe.

Ingredients

- 1 cup organic almond flour
- ¼ cup organic almond butter
- 1 organic egg
- 1 tbsp honey (optional)
- 1 tbsp coconut oil
- Pinch of cinnamon

Instructions

1. Preheat oven to 350 °F (175 °C).
2. Mix all ingredients into a smooth dough.
3. Roll and cut into shapes.
4. Bake 15–18 minutes until firm. Cool fully.

Storage Tip: Keep sealed 7–10 days.

Inspired by Colavita Recipes (colavitarecipes.com).

Pumpkin-Turmeric Anti-Inflammatory Treats

Golden as autumn leaves, these biscuits whisper to aching joints that comfort can be delicious.

Ingredients

- 1 cup organic brown rice flour
- ½ cup organic pumpkin purée
- 1 organic egg
- 1 tbsp organic coconut oil
- ½ tsp ground turmeric
- ¼ tsp black pepper

Instructions

1. Warm oven to 350 °F (175 °C).
2. Combine all ingredients; knead until smooth.
3. Roll to ¼ inch; cut as desired.
4. Bake 20 minutes. Cool completely.

Storage Tip: Freeze in small batches to keep fresh.

Original adaptation by the Mrs. Magillicutty Collection.

Blueberry Bliss Bites

If ever there were proof that joy comes in small blue packages, this is it.

Ingredients

- 1 cup organic oat flour
- ½ cup organic blueberries (fresh or frozen)
- ¼ cup organic applesauce
- 1 tbsp coconut oil
- 1 organic egg

Instructions

1. Heat oven to 350 °F (175 °C).
2. Blend applesauce, oil, and egg; fold in flour and berries.
3. Drop spoonfuls onto parchment; flatten slightly.
4. Bake 20–25 minutes until golden and fragrant. Cool.

Storage Tip: Refrigerate up to 5 days or freeze for later.

Inspired by For the Love of Cooking (fortheloveofcooking.net)

Closing Reflection

*“In every crumb of kindness, there’s a recipe for joy.
May your kitchen smell of love, your hands be dusted
with flour, and your heart be full of wagging tails.”*

Compiled with love by Stephen Krank & Jamie

Made with love, one wag at a time.

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