



Bake-A-Bone: Dog Treat Maker Review and Recipes

1 year ago • by Mark Braeden



Dogs are proven to keep its owners happy, entertained, and more physically active. But it does not end there; they also keep us healthy as confirmed by the American Heart Association. Research has proven that pet ownership reduces risk to cardiovascular disease risk factors, including lower blood pressure, lower cholesterol levels and a lower chance of obesity. Because of the benefits your pooch give, he deserves to be rewarded with a treat! How can you make treats like that? **Bake-A-Bone** Dog Treat Maker is your lifesaver.

In fact, they are multiple dog treat makers are available on the market in 2021:

Bake-A-Bone The Original Dog Treat Maker

CHECK PRICE

Nostalgia Electrics Doggie Biscuit Treat Maker Kit by...

[DOG GADGETS REVIEWS](#) ▾

[COMPARISONS](#) ▾

[TOP DOG GADGETS](#) ▾

[SMART DOG DEVICES](#) ▾

[CHECK PRICE](#)



Dog Treat Molds - Paw and Bone Silicone Dog Treat...

[CHECK PRICE](#)

Messy Mutts Blue Silicone 15 Large Bone Bake and Freeze...

[CHECK PRICE](#)

Various types of dog treats are available in the market worldwide; however, not all of them are made with the best ingredients for our dogs. There are treats made with organic food and vitamins, but some also contain vitamins. Worry no more as



Table of Contents



1. Benefits of Bake-A-Bone Treat Maker
 1. 100% Healthy and Organic
 2. Works In Minutes
 3. Much Happier and Healthier Dogs
2. Cons of Bake-A-Bone Dog Treat Maker
3. Bake-A-Bone Recipes
 1. Bake-A-Bone Recipes List
 2. Peanut Butter Dog Treats Bake-a-Bone Recipe
 3. Breath Mint Bones Bake-a-Bone Recipe
 4. Charlie's Chicken Treats Bake-a-Bone Recipe
 5. Chee Chee's Chicken Treats Bake-a-Bone Recipe
 6. Buddy's Beefy Barley Biscuits Bake-a-Bone Recipe
 7. Canine Cookies Bake-a-Bone Recipe
 8. Cheesy Bones Bake-a-Bone Recipe
 9. Chick 'n Bones Bake-a-Bone Recipe
 10. Cookie's Cottage Cheesy Bones Bake-a-Bone Recipe
 11. K-9 Carrots Bake-a-Bone Recipe
 12. Lucy's Liver Treats Bake-a-Bone Recipe
 13. Birthday Bones Bake-a-Bone Recipe
 14. Bowser's Beef Biscuits Bake-a-Bone Recipe
 15. Molasses Cookies Bake-a-Bone Recipe
 16. Nora's Oat Bones Bake-a-Bone Recipe
 17. Sammie's Soy Biscuits Bake-a-Bone Recipe
 18. Honey Cinnamon Swirl Bake-a-Bone Recipe
 19. Thanksgiving Treats Bake-a-Bone Recipe
 20. Tuna Treats Bake-a-Bone Recipe
 21. Traditional Dog Treats Bake-a-Bone Recipe
 22. Uncle Jack's Southern Dog Bones Bake-a-Bone Recipe
 23. Vegan Bones Bake-a-Bone Recipe
 24. Wesley's Wheat-Free Treats Bake-a-Bone Recipe
 25. Zeus' Canine Cakes Bake-a-Bone Recipe



- 28. Apple Cinnamon Bones Bake-a-Bone Recipe
- 29. Bacon Bites Bake-a-Bone Recipe
- 30. Puppy Potroast Bones Bake-a-Bone Recipe
- 31. Salmon Snacks Bake-a-Bone Recipe
- 32. Banana Bones
- 33. Banana Biscotti Bones
- 34. Icings, Frostings, and Glazes
- 4. Bake-a-Bone Recipes: Tips and Tricks

Benefits of Bake-A-Bone Treat Maker



100% Healthy and Organic

I bought this bake a bone dog treat maker to reward my dog and give him a healthy treat at the same time. This product gave me the opportunity to make an assortment of different dog treats that are healthier than those in store. Bake- ^

My dog and I loved this product since the day I set it up; I had a quality control over his treats that allows me to cater what they like and experiment with some available recipes. The package comes with a recipe book that features allergy-sensitive recipes that my dog instantly loved! My dog immediately comes running once he heard the sound of the alarm goes off.

Works In Minutes

Bake-a-bone dog treat maker is an excellent product, but I wished I can bake more than four bones at a time. It does not only live up to their promise of making edible dog treats but also works fast! I was able to bake four treats at a time at a 10-minute cycle that was huge enough to fulfill my dog's needs. However, if you have more than one dog, the bake a bone dog treat maker would seem slower for you.

Much Happier and Healthier Dogs

With proper exercise, enough dehydration, and a healthy diet, visits to the vet will be fewer than usual. Ever since I got this [bake a bone dog treat maker](#), it has helped my dog to have a healthy lifestyle. The bake-a-bone recipes are tasty; the only problem is my dog is not happy eating anything else. But that's not a worry because I can fill the treats with apple, chicken, and other healthy stuff that it turns a meal into a bone.

One treat can be huge for small pups, so I tend to break the bones in half to make sure that my dog does not eat the whole thing as I was afraid of choking. Bake a bone dog treat maker produces softer ones than I used to buy from the market. I


READ ALSO: [Best Indoor Dog Potty Trainers](#)

Cons of Bake-A-Bone Dog Treat Maker



Do not miss the latest news about DOG technologies! Subscribe for up-to-date reviews

Subscribe

The Bake-a-bone dog treat maker along with recipes is a highly recommended product for all dogs! The only downside of it is it doesn't make treats fast enough, especially for owners with more than one dog. It can also be a pain to clean u 

- After use and before cleaning, remove the plug from the socket and wait for the appliance to cool down.
- Wipe the inside and edges of the platen with an absorbent paper towel or a soft cloth.
- Should any filling be difficult to remove, pour a little cooking oil onto the platen and wipe off after 5 minutes when the filling is softened.
- Wipe the outside with only a slightly moistened cloth to ensure that no moisture, oil or grease enter the cooling slots.
- Do not clean the inside or outside surface with any abrasive scouring pad or steel wool as this will damage the finish.
- Use only water or recommended liquid to clean the appliance. Do not use any other chemical solution to clean the appliance.
- Do not immerse in water or any liquid

Little patience from us wouldn't be much of a problem anyway since our main priority is keeping our friends happy and healthy. Even those buyers with complaints testified that their dogs became healthier and proved that the treat maker is durable. One client said that she was able to use the device for two years of excellent service.

Overall, this product did live up to my expectations.

- Where to Buy and check the price: [here at Amazon](#)

Bake-A-Bone Recipes



The list of the recipes is taken from [bake-a-bone](#) recipes book. **P.S. Please note that some of the recipes include garlic powder. It has controversial opinions whether it's poisonous for dogs or not.**

Bake-A-Bone Recipes List

- [Peanut Butter Dog Treats](#)
- [Breath Mint Bones](#)
- [Charlie's Chicken Treats](#)
- [Chee Chee's Chicken Treats](#)
- [Buddy's Beefy Barley Biscuits](#)
- [Canine Cookies](#)
- [Cheesy Bones](#)
- [Chick 'n Bones](#)
- [Cookie's Cottage Cheesy Bones](#)
- [K-9 Carrots Recipe](#)
- [Lucy's Liver Treats](#)
- [Birthday Bones Recipe](#)
- [Bowser's Beef Biscuits Recipe](#)

- [Sammie's Soy Biscuits](#)
- [Honey Cinnamon Swirl Recipe](#)
- [Thanksgiving Treats](#)
- [Tuna Treats](#)
- [Traditional Dog Treats](#)
- [Uncle Jack's Southern Dog Bones](#)
- [Vegan Bones](#)
- [Wesley's Wheat-Free Treats](#)
- [Zeus' Canine Cakes](#)
- [Parmesan Herb Bones](#)
- [Potato Puppies](#)
- [Apple Cinnamon Bones](#)
- [Bacon Bites](#)
- [Puppy Potroast Bones](#)
- [Salmon Snacks](#)
- [Banana Bones](#)
- [Banana Biscotti Bones](#)





- Ingredients:**
- 2 cups whole-wheat flour
 - 1 tbsp, baking powder
 - 1 cup peanut butter (chunky or smooth)
 - 1 ½ cup milk

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Mix all ingredients together in a bowl until the mixture is like a paste.
3. Using a silicone spatula, transfer the batter into each lower bone mold (fill mold completely, approximately 1/8" above each mold's side walls).
4. Close unit and bake for 10 minutes.
5. Cool on a rack for 30 minutes.
6. Store in an airtight container.
7. Refrigerate for longer lasting treats. Freeze extras for later!

Breath Mint Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (3) tablespoons vegetable oil
- (1) Egg, beaten
- (½) cup chopped fresh mint
- (½) cup chopped fresh parsley



1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat.

Charlie's Chicken Treats Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (½) pound ground chicken (lightly browned)
- (½) teaspoon salt
- (1) teaspoon garlic powder* (*NOT garlic salt)
- (1) egg, beaten

Instructions:

1. Lightly brown ground meat in a pan, drain.
2. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
3. Add all ingredients into a large mixing bowl and mix until well blended.
4. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
5. Close unit and bake for 8 to 10 minutes.
6. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat.

Ingredients:

- (2) cups of whole wheat (or regular) flour

- (1 ¼) cup milk

- (1) tablespoon baking powder

- (2) reduced sodium chicken bouillon cubes, dissolved in ¼ cup warm water.

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!

2. Add all ingredients into a large mixing bowl and mix until well blended.

3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.

4. Close unit and bake for 8 to 10 minutes.

5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat.

Buddy's Beefy Barley Biscuits Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour

- (1) cup milk

- (1) tablespoon baking powder

- (1) tablespoon vegetable oil

- (1) teaspoon garlic powder* (*NOT garlic salt)

- (2) tablespoons parsley

- (½) cup beef broth

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat.

Canine Cookies Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ¼) cup milk
- (1) tablespoon baking powder
- (2) cubes reduced sodium chicken or beef bouillon, dissolved in ¼ cup warm water
- (2) tablespoons vegetable oil
- (1) Egg
- (2) tablespoons brown sugar

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat.



- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) cup reduced fat shredded cheddar cheese
- (1) tablespoon oregano
- (1) tablespoon baking powder

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Chick 'n Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups whole wheat flour (or regular)
- (½) cup reduced sodium chicken broth
- (1) cup milk
- (1 ½) cups shredded cooked chicken
- (1) tablespoon baking powder
- (1) tablespoon softened butter

Instructions:



2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Cookie's Cottage Cheesy Bones Bake-a-Bone Recipe

Ingredients:

- (1) cup whole wheat flour (or regular)
- (1) cup oatmeal
- (1 ½) cup milk
- (1) Tablespoon baking powder
- (1) tablespoon vegetable oil
- (⅔) cup cottage cheese
- (1) Egg yolk

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

K-9 Carrots Bake-a-Bone Recipe

- 2 cups of whole wheat (or regular) flour

- 1 ½ cup milk

- 1 tablespoon baking powder

- 1 cup shredded carrots

- ½ teaspoon cinnamon

- 1 tablespoon honey



Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Lucy's Liver Treats Bake-a-Bone Recipe

Ingredients:

- 2 cups of whole wheat (or regular) flour
- 1 ½ cup of water
- 1 tablespoon baking powder
- 1 cup pureed liver
- ½ teaspoon salt
- 1 teaspoon garlic powder* (*NOT garlic salt)
- 1 egg, beaten

Instructions:



2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Birthday Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (1) teaspoon salt
- (1) egg, beaten
- Frosting:
 - (12) ounces non-fat cream cheese
- (2) teaspoons honey

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.
6. Mix frosting ingredients. Spread onto each bone!



- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (⅓) pound ground beef (lightly browned)
- (½) teaspoon salt
- (1) Teaspoon garlic powder* (*NOT garlic salt)
- (1) egg, beaten

Instructions:

1. Lightly brown ground meat in a pan, drain.
2. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
3. Add all ingredients into a large mixing bowl and mix until well blended.
4. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
5. Close unit and bake for 8 to 10 minutes.
6. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Molasses Cookies Bake-a-Bone Recipe

Ingredients:

- (1) Cup of whole wheat (or regular) flour
- (1) cup cornmeal
- (1) Tablespoon baking powder
- (1) cup milk
- (2) tablespoons molasses



Instructions:



1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Nora's Oat Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1) cup oats (uncooked oatmeal)
- (1 1/2) cup milk
- (1) tablespoon baking powder
- (2) beef or chicken bouillon cubes, dissolved in 3/4 cup warm water

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.



- (2) cups of soy flour
- (1 ½) cup soy milk
- (1) tablespoon baking powder
- (1) teaspoon reduced sodium soy sauce
- (1) egg, beaten

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Honey Cinnamon Swirl Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (½) cup vegetable oil
- (½) cup shortening
- (1) cup honey
- (2) eggs
- (½) cup cornmeal



Instructions:



1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Thanksgiving Treats Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (1) cup shredded leftover cooked turkey
- (1) tablespoon vegetable oil
- (1) teaspoon salt
- (½) teaspoon garlic powder* (*NOT garlic salt)

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.



Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) Tablespoon baking powder
- (1) can of tune, drained
- (1) egg, beaten

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Traditional Dog Treats Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (1) teaspoon salt
- (1) egg, beaten

Instructions:

2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Uncle Jack's Southern Dog Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1) cup oats (uncooked oatmeal)
- (1) cup cornmeal
- (1 ½) cup milk
- (1 ½) cups hot water or meat juice
- (1) tablespoon baking powder
- (1) cup grated or shredded cheese
- (1) egg, beaten
- (1) cup wheat germ
- (¼) cup margarine
- (¼) cup salt

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.



Vegan Bones Bake-a-Bone Recipe

Ingredients:

- (1) cup finely crushed dried bread crumbs
- (2) cups of whole wheat flour
- (¼) cup soy milk
- (1) tablespoon baking powder
- (1 ½) cup vegetable stock

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Wesley's Wheat-Free Treats Bake-a-Bone Recipe

Ingredients:

- (2) cups of rye or oat flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (½) teaspoon salt
- (1) egg, beaten

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Zeus' Canine Cakes Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (½) cup shortening
- (1) egg, beaten
- (1) tablespoon honey

Frosting:

- (12) ounces non-fat cream cheese
- (2) teaspoons honey

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.

6. Mix frosting ingredients. Spread onto each bone!



Parmesan Herb Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (1) cup Parmesan cheese
- (1) teaspoon oregano
- (½) teaspoon garlic powder* (*NOT garlic salt)

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Potato Puppies Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ⅔) cup milk
- (1) tablespoon baking powder

Instructions:



1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Apple Cinnamon Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1) cup oatmeal
- (1 ½) cup milk
- (2) tablespoons baking powder
- (1) cup applesauce
- (¼) cup honey
- (½) teaspoon cinnamon

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.

Bacon Bites Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ½) cup milk
- (1) tablespoon baking powder
- (1) cup bacon bits
- (1) egg, beaten

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Puppy Potroast Bones Bake-a-Bone Recipe

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1 ¼) cup milk
- (1) tablespoon baking powder
- (1) jar vegetables and beef baby food, strained
- (1) cup rice

- (1) egg, beaten
- (2) tablespoons vegetable oil
- (1) beef bouillon cube, dissolved in $\frac{1}{4}$ cup warm water

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Salmon Snacks Bake-a-Bone Recipe

Ingredients:

- (2) cups whole wheat (or regular) flour
- (1 $\frac{1}{2}$) cup milk
- (1) can salmon (8oz, drained)
- ($\frac{1}{2}$) cup minced parsley (or parsley flakes)
- (1) tablespoon baking powder

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.

Banana Bones



Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1) cup milk
- (1) tablespoon baking powder
- (1/3) cup mashed ripe banana
- (1/4) cup vegetable oil
- (1) egg, beaten
- (1) beef bouillon cube, dissolved in 1/2 cup hot water
- (1) tablespoon brown sugar

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Banana Biscotti Bones

Ingredients:

- (2) cups of whole wheat (or regular) flour
- (1) tablespoon baking powder



- (¼) cup peanuts, chopped

DOG GADGETS REVIEWS ▾

COMPARISONS ▾

TOP DOG GADGETS ▾

SMART DOG DEVICES ▾

- (½) teaspoon baking soda

- (1) egg



- (¼) cup vegetable oil

- (1) large banana, mashed

- (2) teaspoons vanilla

Instructions:

1. Plug in Bake-a-bone, when the green light comes on, it's ready to bake!
2. Add all ingredients into a large mixing bowl and mix until well blended.
3. Using a silicone or rubber spatula, spoon the batter into each lower bone mold.
4. Close unit and bake for 8 to 10 minutes.
5. Cool on a rack for 30 minutes. For storage suggestions, or how to create a crunchier treat, see page 20.

Icings, Frostings, and Glazes

Ingredients:

You'll have a blast decorating your pet's treats with these fun and healthy icings, frostings and glaze ideas (almost as much as your dog will love eating them!):

Icings and Frostings

- Cottage Cheese (reduced or fat-free)
- Cream Cheese (reduced or fat-free)
- Peanut Butter (reduced or fat-free)
- Yogurt (plain is best, reduced or fat-free)



Bake-a-Bone Recipes: Tips and Tricks

Get the most out of your Bake-a-Bone with these helpful tips:

For a Crunchier Treat

- After baking in your Bake-a-Bone treat maker, preheat your oven to 350 degrees, place your baked treats into the oven, and TURN OFF. Let bones sit in TURNED OFF oven for 4-6 hours to dry out.

For Longer Lasting Treats

- Refrigerate your treats in an airtight container.
- Freeze leftovers for later.

For more information about Bake-a-Bone dog treat maker read [description and reviews on Amazon.](#)

READ ALSO: [Best Interactive Dog Toys](#)

Bake-a-Bone Review

Bake-a-Bone Rating By Mark Braeden



4.6



If you click this link and make a purchase, we earn a commission at no additional cost to you. 2021-05-31



You may also like

[Dog Gadgets](#) • [Sports & Training](#)
Best Hands Free & Waist Dog Leashes in 2021

[Communication](#) • [Dog Gadgets](#) • [Health & Safety](#) • [Reviews](#)
Best Dog Trackers & GPS Dog Collars [As Of May...

[Reviews](#)
Smart Dog Collars in 2021: What Is It, Why Do I Need...

[Comparison](#) • [Comparisons](#) • [GPS Collars](#) • [Home](#)
Fi VS Halo Collar

[Reviews](#)
Best No Monthly Fee Dog Trackers In 2021

[Dog Gadgets](#) • [Sports & Training](#)
Best Dog Fitness & Activity Trackers a.k.a...

About the author



Mark Braeden



Alaskan Malamute, Cumber Spaniel, Irish Terrier and Mult.
Mark also into latest technologies and he is trying all **the latest dog gadgets & technologies** on the market and sharing his experience.

[View all posts](#)



4 Comments



Rita wells

18.03.2019 at 02:01

I have the bake a bone treat maket but after moving i have misplaced the booklet that comes with it..was wondering if i coild get a copy mailed to me....

[Reply](#)



Stacy

04.08.2019 at 22:30

My bake a bone is flaking black stuff when I cook my bones

[Reply](#)



Denise Black

04.10.2019 at 21:30



easy to use. Only I lost the book with the recipes while moving.

How can I get another one?



[Reply](#)



Cindy Marsden

22.02.2020 at 05:20

“With proper exercise, enough dehydration.....”

Did you mean “dehydration?” Or, did you mean “hydration?”

[Reply](#)

Leave a Comment

Comment

Name *

Email *

Website

Post Comment



[DOG GADGETS REVIEWS](#) ▾

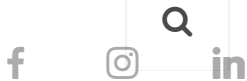
- [Terms And Conditions](#)
- [Affiliate Policy](#)
- [Cat Gadget Reviews](#)

[COMPARISONS](#) ▾

Follow Us

[TOP DOG GADGETS](#) ▾

[About Blog Author](#) ▾



Mark Braeden, an electrical engineer and a dog breeder with 20+ years of experience follows the latest dog gadgets and technologies to make sure we keep our reader in a loop of doggie innovative world! You can check the latest dog gadget reviews below.