

'TIS THE SEASON

WITH THE WEATHER OUTSIDE SO FRIGHTFUL, STAY INSIDE WITH FIDO AND BAKE SOMETHING DELIGHTFUL.

PHOTOGRAPHY BY J. NICHOLE SMITH

WHAT IS IT ABOUT THE HOLIDAYS THAT INSPIRES

one to dust off the baking pans, don an apron and start mixing up a batch of something delicious? Maybe it's the change in weather, spending more time indoors, the smell of freshly baked cookies to bring back childhood memories, or all of the above. Whatever the reason, 'tis the season for whipping up some delicious treats for you and your hound!

If pressed for time or baking is not your style, Droolz Organics' healthy, ready-to-bake dog treats are perfect. They come already mixed, cut into heart shapes, and ready to throw in the oven. Fifteen minutes later, you have freshly baked dog cookies. Made in Seattle, Droolz are loaded with wholesome, organic fruits and veggies, so you can offer your furry family members and friends a treat you can feel good about – even if you didn't totally bake them yourself. Droolz is sold in Seattle at Scraps Dog Bakery, 2200 Westlake (droolzorganics.com).

If baking is your style, here are two recipes from CityDog readers that are sure to make tails wag! Give them as gifts to your dog's dog park pals or let your treat hound keep them all for himself.



Clockwise from top: Elise Vincentini, owner of Downtown Dog Lounge, bakes up a batch of treats for Lily and Gunner; the peanut butter frosting and carob sprinkles make all the difference; Droolz comes already shaped into hearts or create your own with a cookie cutter.



RASCAL'S CHRISTMAS CUPCAKES

3 boneless, skinless chicken breasts
(or about 12 ounces ground chicken)
4 eggs
½ cup canola oil
1 ½ cups oat flour
½ tsp baking powder
½ cup chopped Italian parsley
½ cup grated carrot

For the “frosting:”
Whipped cream cheese
Unsalted chicken broth to taste

1. Preheat oven to 350. Grease cake or muffin tins. **2.** Puree the chicken breasts in a food processor until minced. Add eggs and oil; pulse lightly until combined. Combine oat flour and baking powder; add to chicken mixture and pulse until combined. Add parsley and carrot and pulse until thoroughly distributed. (Can all be combined by hand if you don't have a processor). **3.** Pour mixture into cake or muffin tin(s). Cake(s) will raise slightly, so don't overfill the muffin tins too much. **4.** Bake about 30 minutes for muffins, about 45 minutes for one large cake – or until a thermometer inserted into cake reads 180 degrees. Cool completely. **5.** To frost, whip pre-whipped cream cheese with a few tablespoons of unsalted chicken broth. Spread liberally onto cake(s).

Cupcake recipe courtesy of Rose Bigham.
Wooscotti recipe courtesy of Valerie Barker-Biggs.



Above right: Gunner dressed in his holiday garb keeps his eye on the fresh-from-the-oven treats as they cool. Right: All it takes are simple ingredients to make Steve and Kat's Wooscotti; whole-wheat flour, baking powder, cinnamon, peanut butter, milk and carob drizzles. Left: Droolz Organics comes already mixed, cut into shapes and ready to throw in the oven. Below: Gunner waits anxiously for the first batch of treats to be done.



STEVE AND KAT'S WOOSCOTTI

In a mixer, combine:
2 cups whole-wheat flour
1 tablespoon baking powder
2 pinches ground cinnamon
1 cup peanut butter
1 cup milk

1. Preheat oven to 400. Grease cookie sheet. **2.** Place dough on cookie sheet and shape into a long, flat log (about 1-inch thick). **3.** Bake for 20 minutes. **4.** Let cool then cut into 1-inch thick slices and bake for another 10-12 minutes until crisp. **5.** While Wooscotti is cooling, melt about ½ cup of carob chips in microwave. If you need to thin the melted carob, just add a bit of water. Once your carob is melted, drizzle it over sliced Wooscotti.

