



HORSE TREAT RECIPES

Sunday Cookies

1 cup uncooked oatmeal

1 cup flour

1 cup shredded carrots

1 teaspoon salt

1 tablespoon sugar

2 tablespoons corn oil

$\frac{1}{4}$ cup water (one quarter cup)

$\frac{1}{4}$ cup molasses (one quarter cup)

Mix ingredients in a bowl in the order listed. Make small balls and place on cookie sheet sprayed. Bake 350 degrees for 15 minutes or until golden brown. Horses love 'em!

Oatmeal Molasses Cookies

2 cups brown-sugar oatmeal (dry).

Half-Cup grated carrots

3 tablespoons molasses half cup brown sugar

Combine all these ingredients. Add enough water to make into soft dough. Stir well.

Put into oven on 365 degrees until golden brown and crisp.

Yummy Molasses Treats:

Molasses

Oats (any kind will do! Even just plain rolled oats)

Carrots and Apples

Mix together loads of molasses to an almost equal amount of oats, add carrots and/or apples and voila! A yummy treat in seconds!!

Carrot Apple Delight

3 Carrots chopped into small pieces

3 apples cut into small pieces

Cup of oatmeal

Drench cut up carrots and apples in molasses

Roll molasses cover carrots and apples into oats shake

Put in refrigerator, and serve to horse after working him, horse must be cooled off completely first.

Easier Horse Cookies

1c carrots, grated
1 apple grated
2 tablespoons corn oil
 $\frac{1}{4}$ c molasses
1 tsp salt
1 c rolled oats
1 c flour

Preheat the oven to 350 degrees. Lightly grease cookie sheet.

In a large bowl, mix carrots, apple, corn oil and molasses together.

Fold in salt, oats and flour until well mixed.

Spread dough in one big piece on the cookie sheet.

Score dough with a knife to make it easier to break apart after baking (or use cookie cutters to make shapes!)

Let cool, break apart and serve!

Judge's Apple Muffins

1 c flour
1 c wheat germ
1/2 tsp cinnamon
1/2 c white sugar
1/2 tsp salt
3 tsp Baking powder
1 egg
2/3 cup milk
 $\frac{1}{4}$ c corn oil
1 cup apples, chopped

Preheat oven to 400 degrees. Grease muffin tins and set aside.

In large bowl, mix dry ingredients together and set aside.

In separate bowl, mix remaining ingredients thoroughly, including apples

Pour liquid ingredients into the dry ingredients. mix until everything is well moistened.

Scoop into muffin tins and bake 15-20 min.

Serve cool to horses and warm to people!!

Special Bran Mash

1 pound Bran mash
Boiling Water
Molasses
Sliced Carrots
Apples
Oats

Place approximately one pound of dry bran in a large bucket. Pour boiling water over the bran and stir to moisten. (A metal sweat scraper does an excellent job of this.) You can make the mash "crumbly." Cover the bucket with a large towel, burlap feed sack, or some leg quilts, and let the bran steam for at least fifteen minutes, until its temperature is comfortable to your fingers. Add molasses, sliced carrots and apples, oats, or Sweetfeed to taste (if you wish to soften the grains, you can mix them into the bran before adding the water). If adding, special herbs, mix them in just before serving, as any cooking might change their composition and effectiveness. Serve warm.

Courtesy of Equestrian Trail Rider, <http://www.qtm.net/~mitchj/INDEX.HTM>

Argo's Day Treats

1 packet of Quaker oatmeal (dry)
1 handful of Sweet Feed
2 spoonfuls Applesauce
1 spoonful Honey or Molasses
1 handful Cheerios
4 Sugar cubes
a pinch of Brown Sugar
 $\frac{1}{2}$ cup Water

You can mix this right in your horse's feed bucket. Mix the oatmeal with the water. Add sweet feed and applesauce. Stir together. Add the Cheerios, brown sugar, and honey or molasses. Mix again and place sugar cubes on top. This serves one horse.

Birthday Cake

4 cups of sweet feed or oats
1 cup of molasses or honey
2 Carrots cut into carrot sticks
1 Apple cut into slices

Mix the honey and sweet feed or oats together in a big bowl. When fully mixed, place the mixture on a plate and shape into the form of a birthday cake. Use the carrots as candles and the apple slices as decorations. Horses really enjoy this sticky but delicious treat

Horse Cookies

- 1 cup uncooked Oats
- 1 cup Flour
- 1 cup shredded Carrots
- 1 teaspoon Salt
- 1 teaspoon Sugar
- 2 teaspoons Vegetable oil
- $\frac{1}{4}$ cup Molasses

Mix ingredients in bowl as listed. Make little balls and place on cookie sheet. (spray the cookie sheet with oil or Pam.) Bake at 350 degrees for 15 minutes or until golden brown.

Horse Muffins

- 1 $\frac{1}{2}$ cups Bran
- 1 cup Whole Wheat Flour
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- $\frac{3}{4}$ cup skimmed Milk
- $\frac{1}{2}$ cup Molasses
- 2 tablespoons Corn oil
- 1 Egg, beaten

Stir together bran, flour, soda, and baking powder. Mix together milk, molasses, oil, and egg. Mix wet ingredients into dry ingredients. Bake in greased or paper lined muffin tins at 400 degrees for 15 minutes.

Apple Horse Cookies

- 1 cup margarine
- 1 cup all-purpose flour
- 1 cup brown sugar
- 1 cup bran
- 1 cup diced carrots
- 1 cup diced apples
- 1 teaspoon baking soda
- 2 cups quick cooking rolled oats
- 2 eggs

Cream margarine and sugar until light and fluffy. Beat in eggs. Combine flour, bran and baking soda. Blend into creamed mixture. Stir in oats, carrots, and apples. Drop by spoonfuls onto ungreased baking sheets and bake at 350 degrees for 10-12 minutes or until lightly browned. Remove and cool. Makes about 4 dozen.