

# Charming Carrot Cupcakes



Whether it's for a barking birthday party or 'just because' your furry friend deserves a delicious treat! Give them exactly that with a charming carrot cupcake, packed with dog-friendly goodies and topped with our brand new, grain-free chicken and pumpkin treats.

## Ingredients

For the cupcakes:

- 1 cup of grated carrot or sweet potatoes
- ½ cup of rolled oats
- 1 cup of whole wheat flour
- ½ cup of dog-friendly, xylitol-free peanut butter
- 2 large eggs

For the icing:

- ½ cup of Greek yogurt
- ½ cup of unflavoured cream cheese
- 5 crushed Pointer chicken and pumpkin treats
- A handful of Pointer chicken and pumpkin treats to decorate

It's important to note that you should check with your vet before feeding your pooch anything that they're not familiar with. Dogs with special dietary needs, such as diabetes, should refrain from eating anything outside of what has been recommended to you by a professional.

## Method

1. Pre-heat your oven to 180C degrees (160C degrees fan-assisted) or gas mark 4
2. Stir together your rolled oats, wheat flour, peanut butter and eggs in a large bowl
3. Mix together until a creamy consistency is formed
4. Fold in the carrots – or you can use sweet potato here if your pooch prefers
5. Spoon your mixture either into a greased muffin tin, or into cupcake cases (this recipe makes 8)
6. Bake for around 20-25 minutes, until the mixture feels firm
7. Meanwhile, make your icing by mixing together the cream cheese, yogurt and crushed chicken and pumpkin treats for extra flavour
8. Spoon the icing over the cupcakes
9. Decorate with your Pointer chicken and pumpkin treats
10. Set to cool... Try and ignore puppy dog eyes!
11. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff

# Peanut Butter and Banana Biscuits

Are your pups bonkers for biscuits? Make them something extra special with our tasty, homemade peanut butter and banana biscuit treats, served best with our Pointer peanut butter paws, reserved for only the goodest boys and girls.

## Ingredients

For the biscuits:

- 1 cup of rolled oats
- 1 large egg
- 1 banana
- ½ cup of dog-friendly, xylitol-free peanut butter
- 1 cup of water
- Pointer peanut butter paws to serve

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## Method

1. Pre-heat your oven to 160C degrees (140C degrees fan-assisted) or gas mark 4
2. Add the rolled oats, peanut butter, and egg in a large bowl
3. Stir then add the banana, mashing it up with the other ingredients
4. Add water if needed to form a smoother, doughy texture
5. If you have one, you can add the ingredients to a blender to make them super smooth
6. Roll the mixture out onto a flat surface, around ½ cm thick
7. Use a cookie cutter to make shapes out of the mixture, how many you'll get out of the mixture will depend on the size of your cutter
8. Pop on some greaseproof paper and bake for around 10 minutes, keep an eye on them so they don't burn
9. Lay out to cool, keeping out of the way of pesky paws
10. Serve up with a helping of Pointer peanut butter paws
11. Don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff

# Delectable Doggie Donuts



Your furry friend won't be able to keep their paws off these irresistible doggie donuts, glazed with delicious Greek yogurt and crumbled Pointer grain-free turkey stars. This is a real showstopper pet-friendly bake that your pooch will go crazy for.

## Ingredients

For the donuts:

- 1 tbsp of coconut oil
- ½ cup of rolled oats
- 1 cup of whole wheat flour
- ½ cup of dog-friendly, xylitol-free peanut butter
- 2 large eggs

For the topping:

- ½ cup of Greek yogurt
- 10 crushed Pointer grain-free turkey stars
- A handful of Pointer grain-free turkey stars to decorate

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## Method

1. Pre-heat your oven to 180C degrees (160C degrees fan-assisted) or gas mark 4
2. Grease a donut pan or baking tray with a little coconut oil
3. With your hands, mix together your rolled oats, wheat flour, peanut butter, and eggs in a large bowl
4. Keep turning and rolling until a dough consistency form
5. Press your mixture into your pre-greased donut pan, or if you don't have one, you can roll even parts of the mixture into a donut shape (this recipe makes around 6 donuts)
6. Bake for 15 minutes
7. Meanwhile, crush your Pointer turkey stars in a clear bag with a rolling pin
8. Once cooled, dip your donuts into the Greek yogurt
9. Sprinkle a handful of Pointer turkey stars over the top for extra crunch!
10. You might also want to press in more Pointer turkey stars to decorate
11. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff

# Apple Crumble

Topped with a crumbly mixture of oats, flour and crushed Pointer milky paws, we apologise in advance for the drool. Here's how to make a showstopping dog-friendly apple crumble.

## Ingredients

For the crumble:

- 2 large apples (Red Delicious, Honeycrisp, Gala, and Granny Smith are all safe for dogs)
- ¼ cup of rolled oats
- 1 tsp of honey
- 1 tsp of whole wheat flour
- 1 tsp of water
- 10 crushed Pointer milky paws

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## Method

1. Pre-heat your oven to 180C degrees (160C degrees fan-assisted) or gas mark 4
2. Slice up the apples into chunky slices
3. Using a cast iron skillet or oven-friendly dish, layer the apples along the bottom
4. Crush your Pointer milky paws in a clear bag with a rolling pin
5. In a small bowl, mix up the oats, honey, wheat flower and milky paws, adding water where needed to make a crumblier consistency
6. Sprinkle the mixture over the top of the apples
7. Bake for 10 minutes
8. Allow to cool, keeping out of reach of pesky paws
9. Remove from the skillet or dish and into a doggie bowl
10. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff



# Mini Quiche Bites



Made with eggs, cheese, courgettes and topped with crushed Pointer salmon flavour burgers, these mini quiche bites are the perfect healthy treat for your dog.

## Ingredients

For the quiche:

- ½ courgette, chopped or grated
- 1 cup shredded cheddar cheese
- 3 medium eggs
- A handful of crumbled Pointer Salmon Flavour Burgers

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## Method

1. Pre-heat your oven to 180C degrees (160C degrees fan-assisted) or gas mark 4
2. Place a small amount of shredded cheese in the bottom of each muffin cup as a base
3. In a medium sized mixing bowl, beat the eggs until the colour is consistent
4. Add the courgette and the remainder of the cheese until the mixture is evenly spread
5. Crush up a handful of Pointer salmon flavour burgers and add to your mixture for an extra crunch
6. Carefully spoon the mixture into your muffin cups (this mixture should make approximately 12 mini quiche bites)
7. Bake for 20 minutes, or until the eggs look fluffy and no longer shiny. A dome shape should develop on the top when fully cooked
8. Allow to cool, keeping out of reach of pesky paws
9. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff



# “No-chocolate” Peanut Butter Cups

These gooey peanut butter cups are encased in a tasty carob crust, decorated with a Pointer chicken flavoured gravy bone or a Pointer grain-free milky paw. What better way to treat your pup?

## Ingredients

For the peanut butter cups:

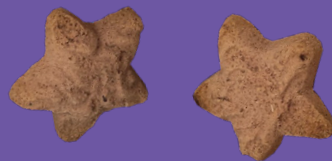
- 1 cup of carob chips
- 1/3 cup of peanut butter (or a nut butter of your choice, as long as it's dog-friendly and xylitol free)
- 2 tsp of coconut oil
- A handful of Pointer chicken flavoured gravy bone or a Pointer grain-free milky paws

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## Method

1. In a pot or microwave-safe bowl, melt one teaspoon of coconut oil and your carob chips. If you're melting in a pot, keep mixing the ingredients until combined. If you're using a microwave, melt for 20 seconds and then stir. If needed, microwave for a further 10 seconds
2. Once your mixture is melted and smooth, spoon some of your carob mixture into your muffin cups
3. Press some of the coating onto the sides of your muffin cups, until about a halfway up. Then, place these in the freezer to cool for a few minutes
4. Set aside your remaining carob mixture. If it starts to harden, you can place it inside another bowl of hot water
5. Whilst that sets, combine peanut butter and a teaspoon of coconut oil in a microwave-safe bowl. Heat this up for around 30 seconds and stir until smooth before leaving this to cool for a few minutes
6. Take your carob bases out of the freezer and spoon even mixtures of your peanut butter filling into each one before placing back in the freezer to set
7. Return to your carob mixture, reheating if needed, and spoon over the set peanut butter filling
8. Before placing in the freezer, pick a topping to decorate your cups. We would recommend a Pointer chicken flavoured gravy bone or a Pointer grain-free milky paws
9. Freeze your peanut butter cups until completely set. Once they're set, store in the refrigerator to keep cool
10. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff

# Pointer Biscuit Cheesecake



Treat your pup to something truly 'showstopping' with our Pointer Biscuit Cheesecake. Combining crunchy Pointer turkey and cheese stars with a creamy cheesecake filling, this homemade delight is sure to have tails wagging.

## Ingredients

For the cheesecake:

- 100g crushed Pointer turkey or cheese stars (or both!)
- 1 tbsp of rolled oats
- ½ banana
- 2 tbsp of dog-friendly, xylitol-free peanut butter
- 2 tbsp of Greek yogurt
- 2 tbsp of fat-free cream cheese
- A handful of chopped blueberries

To decorate:

A handful of blueberries, raspberries or your pup's favourite Pointer treats

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## Method

1. Crush the Pointer stars of your choosing in a mixing bowl
2. Stir in the peanut butter and oats
3. Mash the ½ banana and add to the bowl, mixing until combined
4. Roll out the base mixture until it is 1cm thick, at this point you can either cut into a large base or smaller bases for bitesize cheesecake portions
5. Place in the fridge for 1 hour to chill whilst you prepare the topping
6. For the topping, add the cream cheese, Greek yogurt, and a handful of chopped blueberries to a bowl and whisk together until smooth and thick
7. Take the base out of the fridge and top with the mixture
8. Finally, finish the cheesecake with a sprinkle of toppings of your choice (we recommend Pointer treats, naturally!)
9. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff



# Ravishing Rocky Road



Let them eat cake! (So long as it's dog friendly, of course). This recipe uses an assortment of treats to create a crunchy and delicious rocky road for your furry friend – completely chocolate free and safe for our furry friends' tummies.

## Ingredients

For the rocky road:

- 250g carob
- 1 handful of mini marshmallows
- 50g pumpkin seeds
- 50g dried bananas
- 50g crumbled Pointer cheese stars

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## Method

1. Line a shallow tin with baking paper
2. Place the carob in a microwave safe bowl and pop it in for 20 seconds, if it's not quite melted, put it in for a further 10 seconds
3. In a clear plastic bag or just with your hands, crush and crumble your Pointer cheese stars
4. In a large bowl, mix the marshmallows, pumpkin seeds, dried bananas, and crumbled Pointer cheese stars (keep a small handful to the side!) into the melted carob
5. Spread the mixture into the shallow tin, and sprinkle with remaining crumbled Pointer cheese stars
6. Place into the fridge to set for 1 hour
7. Once set, break into doggy sized pieces (avoiding those puppy dog eyes!)
8. Remember to store in the fridge so the carob doesn't melt
9. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff



# Sweet and Savoury Pupcakes



Pancakes are for life, not just for Tuesdays! Whether your pooch has a sweet or savoury tooth, enjoy baking our pupcakes for your Star Barker, served to perfection with your favourite Pointer bones.

## Ingredients

For the pupcakes:

- 1 whole banana
- 2 medium eggs
- 65g of dog-friendly, xylitol-free peanut butter
- ½ tsp of cinnamon
- 1 tbsp of crushed flax seeds
- 70g rolled oats
- 60ml milk or plain yogurt
- A dash of coconut oil

For the toppings:

- Sweet: blueberries
- Savoury: small bacon strips and assorted Pointer mini rolls

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## Method

1. Place all of the ingredients apart from your chosen toppings into a blender, and mix until you have a smooth and thick batter, if you don't have a blender, you can whisk the wet ingredients into the dry ingredients, but be warned – elbow grease is required!
2. Empty the contents into a large bowl
3. Heat a small amount of coconut oil in a frying pan over medium heat, then begin spooning in the mixture in 3-4 intervals
4. Add either blueberries (sweet) or bacon strips (savory) to the uncooked side of the pancakes before flipping
5. Cook for 1-2 minutes or until bubbles start to form on top
6. Prepare yourself... Now flip! Cook for a further 1-2 minutes
7. Serve up with your favourite Pointer treats for an oh-so yummy snack
8. Once cool, serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff

# Sweet Potato and Apple Bread



With sweet potatoes, apples, and nutritious Pointer cheese stars, this recipe provides scrumptious snack that's perfect for special occasions, or as an everyday treat.

## Ingredients

For the bread:

- Pointer Cheese stars
- 40g sweet potato
- 500g chickpea flour
- 1 large egg
- 40g unsweetened apple sauce
- 55g of melted coconut oil
- ¼ tsp cinnamon
- ¼ tbsp honey

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## Method

1. Boil the sweet potatoes for 25 minutes and mash, leave to cool
2. Pre-heat your oven to 180C degrees (160C degrees fan-assisted) or gas mark 4
3. In a small bowl, mix together the chickpea flour with the cinnamon
4. In a separate bowl, fold together the honey, mashed sweet potatoes, apple sauce, large egg, and coconut oil and mix
5. Then, add in the chickpea flour and cinnamon and mix together
6. Grease the loaf tin with coconut oil
7. Pour in the mixture, ensuring it covers the bottom of the tin
8. Bake in the oven for 15 minutes
9. Remove from the oven and let the loaf cool on a cooling rack for half an hour, keep away from paws!
10. Once cool, cut into small pieces.
11. Serve up and don't forget to snap a picture and send it to us on Instagram using @pointerpetproducts and #PointerBarkOff