

girl scouts
of western
washington



Seattle
Humane
Saving Lives, Completing Families



COOKIES!
just for dogs
4 barks a box!

#GSDogCookie

Cookbook



Table of Contents

<i>Introduction</i>	2
<i>Wagalong Biscuits</i>	4
<i>Doggie Samoas</i>	6
<i>Dog-si-Dogs</i>	8
<i>Pumpkin Carob Dog Cookies</i>	10
<i>Girl Scout Dog (& Chicken) Cookies</i>	12



Cookies #WorthBarkingAbout

Since dogs can't eat real Girl Scout Cookies (but we're pretty sure they wish they could!) we created this contest with our friends at Seattle Humane as a fun way to share the Girl Scout Cookie love while spreading an important message.

Girl Scouts are their own cookie bosses, and decide where to use the money they earn by selling cookies. Girls regularly give of their money and time to support their communities, and that includes Seattle Humane, where girls help give pets a chance to find forever homes. This contest shines a spotlight on the ways in which Seattle Humane and Girl Scouts of Western Washington are doing their part to make our communities better.

Wagalongs

Dawn Ford

The Seattle Barkery



INGREDIENTS:

1 banana

1 egg

½ cup organic peanut butter

½ cup oats

1 cup flour (gluten/grain free flour ok)

2 cups carob chips

2 tablespoons coconut oil

DIRECTIONS:

1. Preheat oven to 325 degrees.
2. Combine banana, egg, peanut butter, oats & flour in a mixing bowl. Fully mix until dough forms.
3. Scoop dough by the heaping spoonful, roll into ball by hand & flatten into a patty between the palms of both of your hands.
4. Lay your flattened dough patties onto a parchment lined or greased baking sheet. Bake 16-18 minutes or until golden brown.
5. While your patties bake, you can start your carob sauce. Place carob chips & coconut oil into a small pot or sauce pan. Place on burner on low heat. Stir frequently until a smooth, rich sauce forms. Remove from heat.
6. Take your baked patties & pierce with a fork, skewer or toothpick.
7. One at a time, dip your patties into your carob sauce until fully covered in sauce. Place the dipped patties onto the wax paper to fully dry & harden (30-60 minutes).
8. After treats harden, serve to your pooch & watch them wagalong with yummy delight!

Dog-Si-Dogs

Renee Valenti

Reflections Remembered



INGREDIENTS:

$\frac{1}{2}$ cup coconut oil (melted)

$\frac{1}{4}$ cup natural peanut butter, no sugar or salt

$\frac{3}{4}$ cup fresh or canned pumpkin

1 egg

$\frac{1}{2}$ cup whole wheat flour

1 cup rolled oats, ground to fine flour

$\frac{1}{2}$ cup rolled oats

For the filling:

$\frac{3}{4}$ cup natural peanut butter, no sugar or salt

$\frac{1}{2}$ cup ground rolled oats

DIRECTIONS:

1. Mix all ingredients for hard cookie sandwich shell.
2. Divide dough into small balls, and then press on cookie sheet to make a disc shape.
3. Poke hole in center of each cookie and add divots to resemble a Do-Si-Do cookie.
4. Bake cookie at 350 degrees for approximately 35-40 minutes.
5. Allow to cool in oven overnight to set and get hard.
6. In the morning fill each cookie half with a roll of the filling and smash another cookie together, and you have a Dog-si-Dogs biscuit.
7. This recipe yields approximately 18 completed cookies.

Pumpkin and Carob Dog Cookies

Leslie Johnson

Chasing Rabbits Dog Bakery



INGREDIENTS:

2½ cups whole wheat flour

1 egg

1 cup canned pumpkin

¼ to ½ cup of water

⅓ cup carob chips

½ tablespoon - 1 tablespoon of olive oil

Extra flour for surface and rolling pin dusting

DIRECTIONS:

1. Preheat oven to 325 degrees.
2. Use a non-stick pan or a silicone mat to easily remove finished cookies.
3. Mix flour, egg and canned pumpkin in a stand mixer or with a hand mixer, on low.
4. Slowly add 1/4 cup water and check the dough consistency. This is a sticky dough, so adding some olive oil will help keep it from being so sticky you can't work with it. You may need to add a little more flour or more water to get the dough to workable consistency. It should be a little gooey but with elasticity. Fold in the carob chips.
5. Sprinkle a solid surface with flour.
6. Pat the dough ball down on the floured surface, into a disc shape. Use a silicone rolling pin (or a very well-floured traditional rolling pin) to roll the dough into 1/2 inch thickness.
7. Cut the dough with cookie cutter, or with the top of a glass (for round biscuits).
8. Dip your cookie cutter in flour to make it easier to release the dough.
9. If you want more carob chips in your cookies, you can hand dot them with the chips, pressing them into the surface of the dough.
10. Re-roll out the dough as needed, adding more flour to the surface as needed.
11. Bake for 24 - 28 minutes, turning half way through.
12. Place on a wire baking rack to cool. For a crunchier dog biscuit, you will want to leave them out on the baking racks for 24 to 48 hours.

Doggie Samoas

Arihanna Ransom

Arihanna Loves Cookies



INGREDIENTS:

2 ½ cups of oatmeal

*1 cup of low sodium, plain,
chicken broth*

2 eggs

1 ½ flour

¼ cup natural peanut butter

1 teaspoon of corn starch

DIRECTIONS:

1. Preheat the oven to 325 F.
2. Get a baking pan good and greasy so the doggie treats don't stick.
3. In a big bowl, mix the oatmeal, plain chicken broth, eggs, and flour. It should be chunky and goopy, but thick enough to mold into an o shape.
4. One by one, mold them all into samoa shapes and put on the greasy dish. Keep in mind how big your dog's mouth is, and make the treats small enough that they won't choke. Our doggie is big, so we made his treat the same size as real samoas, but if your dog is small, you might want to make them smaller.
5. Cook them for 20-30 minutes. They should be golden brown, and crispy, but not burnt.
6. Take them out and let them cool.
7. Heat up the peanut butter for about 30 seconds. This should make it good and runny. Put it in a ziplock bag and mix in the cornstarch (cornstarch help the be able to stack later without ruining your hard work).
8. Close the bag, and carefully snip of a teensy, weensy bit of the corner so it's a bit like a piping bag.
9. Drizzle on the peanut butter over wax paper or the baking sheet.
10. Let the cool even more until the peanut butter has set.

Girl Scout Dog (& Chicken) Cookies

Rebecca Mongrain
Reebecki Supergirl



INGREDIENTS:

3 cups whole wheat pastry flour

1 cup rolled oats

1 teaspoon dried oregano

2 tablespoons peanut butter

1 cup pureed pumpkin

3 eggs

1 tablespoon molasses

3 teaspoons honey

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Whisk whole wheat pastry flour, rolled oats and dried basil together in a large mixing bowl.
3. Mix the peanut butter, pureed pumpkin, eggs, molasses and honey together in a small bowl.
4. Mix the wet ingredients into the dry ingredients and mix well.
5. Roll out dough on a floured surface to 1/2" thickness. Use cookie cutters to cut out shapes.
6. Place on a cookie sheet with a silpat mat and bake for 30 minutes.
7. Cool completely.
8. If serving to chickens, string on some kitchen twine and hang in their coop.
9. For dogs, store extra treats in an airtight container at room temperature for up to a week.

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GirlScoutsWW.org/RecipeContest



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***Want to try Girl Scout Cookie-inspired
recipes for humans?***

*Visit our recipe contest page for a 12-recipe Samoas
cookbook, past #GSCookieRecipe Contest recipes and more!*

www.GirlScoutsWW.org/RecipeContest