

Miss doggies 18 different ways to make sweet treats!



*Some images in this book
were made by other
creators.*

*Starter
book!*

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Disclaimer: These recipes are for humans, not dogs

I made this recipe book so that people could make desserts at home with simple ingredients. Feel free to add new things and experiment with the recipes to your liking. This book is to start and there are many more recipes to try. Remember that it's ok to make mistakes. Have fun baking!

Some of these recipes are hard and some are easy. Try some of the easy ones first and make your way up! The dog paws on each recipe will tell you the difficulty of each one!



Easy



Medium



Hard

Fast and easy desserts!



Lets get cooking!

Vegan Fudge balls

Ingredients:

1 $\frac{3}{4}$ cups of chocolate chips

1 can of coconut milk

$\frac{1}{2}$ -1 cup of cocoa powder

$\frac{1}{4}$ - $\frac{1}{2}$ cup of powdered sugar

<https://www.thespruceeats.com/vegan-chocolate-coconut-truffles-520712>

Instructions:

Place chocolate into a heat safe bowl and set aside.

Then take a medium sized pot and put it over medium heat.

Pour coconut milk into pot. Heat until just under boil.

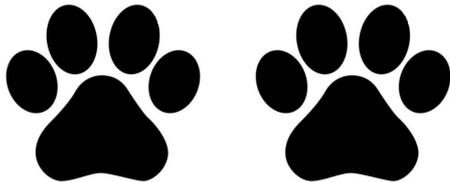
Next, take the pot of milk and pour it over the bowl of chocolate.

Leave for 1-2 minutes stirring occasionally until fully mixed.

Place plastic wrap over your mixture and place in freezer for 2-3 hours.

Then in a small bowl mix your cocoa powder and powdered sugar.

When your fudge balls are ready to be taken out of the freezer take a ice cream scoop and scoop out a good amount of fudge. Then, with your hands form the fudge into balls, roll into powder mixture and place on plate. Do this with the rest of your fudge and you can serve your fudge balls.



The fudge can melt fast, so make sure you work quickly!

Easy Microwave pie

Ingredients:

1 cup bittersweet chocolate, roughly chopped

1/2 c. (1 stick) butter, cut into large chunks

1/4 c. espresso (optional)

1 c. sugar

4 large eggs

3/4 c. unsweetened cocoa powder (preferably Dutch process)

For ganache: (optional)

1/2 c. heavy cream

1 c. semisweet chocolate chips



In the microwave melt the butter and chocolate in 30 second intervals stirring each time.

Then, add the sugar and stir until smooth.

Next, add the eggs, cocoa powder and espresso.

Once fully mixed, place into pie glass and place in microwave. Microwave for 3 minute intervals checking with a toothpick every time until just underdone.

For ganache, put the cream and chocolate into a measuring cup and microwaved it in 30 second intervals every time until the ganache got thicker. Keep in mind that it will still be liquidy but thicker. Then once it is done, place it onto your fully cooked pie.

Chocolate brownies



Instructions

Ingredients:

1 1/2 cups granulated sugar*

3/4 cup all-purpose flour

2/3 cup cocoa powder, sifted if lumpy

1/2 cup powdered sugar, sifted if lumpy

1/2 cup dark chocolate chips

3/4 teaspoons sea salt

2 large eggs

1/2 cup canola oil or extra-virgin olive oil**

2 tablespoons water

1/2 teaspoon vanilla

Preheat the oven to 325°F. Lightly spray an 8x8 baking dish (not a 9x9 dish or your brownies will overcook) with cooking spray and line it with parchment paper. Spray the parchment paper.

In a medium bowl, combine the sugar, flour, cocoa powder, powdered sugar, chocolate chips, and salt.

In a large bowl, whisk together the eggs, olive oil, water, and vanilla.

Sprinkle the dry mix over the wet mix and stir until just combined.

Pour the batter into the prepared pan (it'll be thick - that's ok) and use a spatula to smooth the top. Bake for 40 to 48 minutes, or until a toothpick comes out with only a few crumbs attached (note: it's better to pull the brownies out early than to leave them in too long). Cool completely before slicing.

Chocolate cookies

Ingredients:

1 cup salted butter softened

1 cup white (granulated) sugar

1 cup light brown sugar packed

2 tsp pure vanilla extract

2 large eggs

3 cups all-purpose flour

1 tsp baking soda

½ tsp baking powder

1 tsp sea salt

2 cups chocolate chips (or chunks, or chopped chocolate)

Preheat oven to 375 degrees F. Line a baking pan with parchment paper and set aside. In a separate bowl mix flour, baking soda, salt, baking powder. Set aside. Cream together butter and sugars until combined. Beat in eggs and vanilla until fluffy. Mix in the dry ingredients until combined. Add 12 oz package of chocolate chips and mix well. Roll 2-3 TBS (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets. (alternately, use a small cookie scoop to make your cookies). Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just BARELY starting to turn brown. Let them sit on the baking pan for 2 minutes before removing to cooling rack.



Easy Chocolate Bars

Chocolate chips (or bars finely chopped)

Nuts

Oats

Raisins

ect.

Melt some chocolate chips until completely melted. Once melted mix your chosen ingredients into the chocolate. Then on a rimmed baking sheet, place some parchment paper down and pour your chocolate into the rimmed baking sheet. Place in freezer for 30 minutes-1 hour (or till firm). Once completely cooled cut your chocolate bars into your chosen



yummy!

Chocolate mug cake

2 tablespoons all purpose flour

2 tablespoons Dutch process cocoa powder

2 tablespoons sugar

1/4 teaspoon baking soda

1 pinch kosher salt

2 tablespoons milk of choice

2 tablespoons neutral oil

2 tablespoons dark chocolate chips



Mix: In a 12 ounce* microwave-safe mug, mix the flour, cocoa powder, sugar, baking soda and salt. Stir in the milk and oil. Add the chocolate chips and stir once.

Microwave: cook on High in the microwave for 60 seconds. Check for doneness: if it's still gooey and wet on top, microwave another 20 seconds, then another 10 seconds. It done when the top looks cooked and springs back when you touch it

Cool: Important: wait for 2 to 3 minutes for the cake to cool down from piping hot to warm.

Healthy Dessert options!





Apple crumble

Apple filling

2 lb / 1kg Granny Smith Apples(green apples),

weight before peeling

1 tbsp white flour

1/2 cup white sugar

2 tbsp lemon juice (or water)

1/2 tsp ground cinnamon

Topping

1 cup rolled oats / oatmeal 1 cup white flour

1 cup brown sugar (loosely packed)

1/2 tsp baking powder

1 tsp cinnamon powder

125g / 1/2 cup unsalted butter, melted

Pinch of salt

Preheat oven to 350F/180C.

Peel apples, then cut into 1.5cm/ 3/5" cubes.

Place apple in a bowl. Sprinkle with flour, sugar and cinnamon, then pour over lemon juice. Toss, then spread out evenly in a 1.5 litre/1.5 quart baking dish.

Place Topping ingredients in a bowl. Mix until clumps form, like wet sand .

Spread over the apples, crumbling with fingers if required to get that crumbly topping.

Bake for 30 to 40 minutes or until golden brown. Remove, cover loosely with foil to keep warm and let stand for 10 minutes before serving (let's the apple filling come together).

Serve warm with vanilla ice cream!

<https://www.recipetineats.com/apple-crumble/#wprm-recipe-container-20223>

Mango banana smoothie

Ingredients:

1 cup mango frozen and diced

1/2 cup yogurt (I used coconut yogurt)

1 large banana sliced

1 cup milk of choice I used unsweetened almond milk

<https://earthblokes.com/mango-banana-smoothie/>

In a high speed blender, add all your ingredients and blend very well, until all thick and creamy.

Pour into two glasses and serve immediately.



Cheesecake crust (turn to next slide for the rest of the recipe)

Graham Cracker Crust

- 1 ½ cups graham cracker crumbs (170g)
- 2 Tablespoons sugar
- 1 Tablespoon brown sugar (can substitute white)
- 7 Tablespoons butter melted

Preheat oven to 325F (160C). Prepare Graham Cracker crust first by combining graham cracker crumbs, sugar, and brown sugar, and stirring well. Add melted butter and use a fork to combine ingredients well. Pour crumbs into a 9" Springform pan and press firmly into the bottom and up the sides of your pan. Set aside.



I smell cheese!

The best cheesecake part 2

Cheesecake

32 oz cream cheese softened to room temperature
1 cup sugar
 $\frac{2}{3}$ cups sour cream
1 $\frac{1}{2}$ teaspoons vanilla extract
 $\frac{1}{8}$ teaspoon salt
4 large eggs room temperature, lightly beaten

<https://sugarspunrun.com/best-cheesecake-recipe/>

In the bowl of a stand mixer or in a large bowl (using a hand mixer) add cream cheese and stir until smooth and creamy (don't over-beat or you'll incorporate too much air). Add sugar and stir again until creamy. Add sour cream, vanilla extract, and salt, and stir until well-combined.

If using a stand mixer, make sure you pause periodically to scrape the sides and bottom of the bowl with a spatula so that all ingredients are evenly incorporated. With mixer on low speed, gradually add lightly beaten eggs, one at a time, stirring just until each egg is just incorporated. Once all eggs have been added, use a spatula to scrape the sides and bottom of the bowl again and make sure all ingredients are well combined. Pour cheesecake batter into prepared springform pan. To insure against leaks, place pan on a cookie sheet that's been lined with foil. Transfer to the center rack of your oven and bake on 325F (160C) for about 75 minutes. Edges will likely have slightly puffed and may have just begun to turn a light golden brown and the center should spring back to the touch but will still be Jello-jiggly. Don't over-bake or the texture will suffer, which means we all suffer. Remove from oven and allow to cool on top of the oven³ for 10 minutes. Once 10 minutes has passed, use a knife to gently loosen the crust from the inside of the springform pan (this will help prevent cracks as your cheesecake cools and shrinks). Allow cheesecake to cool another 1-2 hours or until near room temperature before transferring to refrigerator and allowing to cool overnight or at least 6 hours. Enjoy!

Banana bread



2 cups white, spelt, or oat flour (240g)
1 tsp baking soda
3/4 tsp baking powder
3/4 tsp salt
optional 1/2 tsp cinnamon
optional 1/2 cup mini chocolate chips
1 1/2 cup mashed overripe banana (360g)
1/2 cup yogurt, such as almond milk yogurt
1/2 cup pure maple syrup, honey, or agave
2 tbsp any sweetener of choice OR 1/16 tsp uncut stevia
1/3 cup oil OR milk of choice
2 tsp pure vanilla extract

<https://chocolatecoveredkatie.com/healthy-banana-bread/>

Preheat oven to 350 F. Grease a 9x5 loaf pan, or line with parchment. Combine dry ingredients in a bowl. Whisk liquid ingredients in a separate bowl. Pour wet into dry, and stir to form a batter. Smooth into the prepared pan. If desired, press some chocolate chips into the top. Bake on the center rack 40 minutes, then do not open the oven door but turn off the heat and let sit in the closed oven 10 additional minutes. If your bread is still undercooked at this time, simply turn the oven back on and continue baking—checking every 5 minutes—until a toothpick inserted into the center comes out clean. Let cool completely. Cover and refrigerate overnight. Taste and texture are much better the second day (and even better the third day as it gets sweeter). Leftovers can be sliced and frozen for up to a month.

Tofu pie (it's really good)

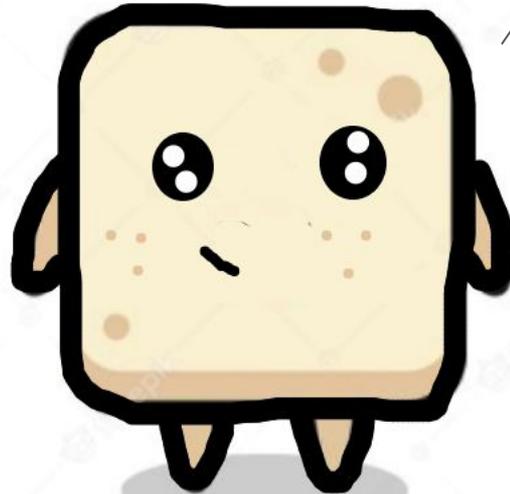
12.3 oz firm tofu (2 tsp cocoa powder)
1 1/2 cup chocolate chips, or 10 oz broken-up
chocolate bars
scant 1/8 tsp salt
2 1/2 tbsp milk of choice
2-3 tbsp sweetener of choice
optional 1/2 cup peanut butter
optional pinch instant coffee

<https://chocolatecoveredkatie.com/vegan-chocolate-pie-recipe/>



Carefully melt the chocolate, either on the stovetop or in the microwave. Combine all ingredients in a food processor until completely smooth. Pour into a pie crust if desired, or keep it crustless or pour into ramekins to make chocolate mousse. Refrigerate until firm.

Tofu dance!



Blueberry muffins

INGREDIENTS

½ cup softened butter

1 ¼ cups sugar

2 eggs

1 teaspoon vanilla extract

2 cups flour

½ teaspoon salt

2 teaspoons baking powder

½ cup milk

2 cups blueberries, washed, drained and picked over

3 teaspoons sugar

<https://cooking.nytimes.com/recipes/2868-jordan-marshs-blueberry-muffins>

Preheat the oven to 375. Cream the butter and 1 ¼ cups sugar until light. Add the eggs, one at a time, beating well after each addition. Add vanilla. Sift together the flour, salt and baking powder, and add to the creamed mixture alternately with the milk. Crush ½ cup blueberries with a fork, and mix into the batter. Fold in the remaining whole berries. Line a 12 cup standard muffin tin with cupcake liners, and fill with batter. Sprinkle the 3 teaspoons sugar over the tops of the muffins, and bake at 375 degrees for about 30-35 minutes. Remove muffins from tin and cool at least 30 minutes. Store, uncovered, or the muffins will be too moist the second day, if they last that long.



Yummy smoothie popsicles

1 cup yogurt,

1 cup or more juice,

2 cups frozen mixed fruit

*Mix your yogurt, fruit and juice until fully combined with a blender.
Then place into popsicle molds and freeze for 4 hours.*





Carrot cake (turn to next page for frosting and assembling)

2 cups (260g) **chopped pecans** (1 cup for cake, 1 cup for garnish. Nuts are optional.)*

1 and 1/2 cups (300g) packed light or dark **brown sugar**

1/2 cup (100g) **granulated sugar**

1 cup (240ml) **vegetable oil or canola oil** (or melted coconut oil)*

4 large **eggs**

3/4 cup (133g) **smooth unsweetened applesauce**

2 cups (260g) **chopped pecans** (1 cup for cake, 1 cup for garnish. Nuts are optional.)*

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4 large **eggs**

3/4 cup (133g) **smooth unsweetened applesauce**



This is my favorite!

Make the cake: Preheat oven to 300°F (149°C). Line a large baking sheet with parchment paper or a silicone baking mat. Spread the chopped pecans on the sheet and toast for 7-8 minutes. Remove from the oven and allow to cool for 10-15 minutes.

Turn the oven up to 350°F (177°C). Grease two or three 9-inch cake pans, line with parchment paper, then grease the parchment paper. Whisk the brown sugar, granulated sugar, oil, eggs, applesauce, and vanilla together in a large bowl until combined. In another large bowl, whisk the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves together. Pour the wet ingredients into the dry ingredients and, using a rubber spatula or wooden spoon, fold the ingredients together until just combined. Fold in the carrots and 1 cup of the toasted pecans. Pour/spoon the batter evenly into the cake pans. If using three cake pans, bake for **20-24 minutes**. If using two cake pans, bake for **30-35 minutes**. Test the center with a toothpick. If it comes out clean, the cakes are done. If not, continue to bake until cooked through. Allow the cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.

Carrot cake frosting

Cream Cheese Frosting

16 ounces full-fat block cream cheese, softened to room temperature

1/2 cup unsalted butter, softened to room temperature

4 cups confectioners' sugar

1 and 1/2 teaspoons pure vanilla extract
pinch of salt, to taste

Make the frosting: In a large bowl using a handheld or stand mixer fitted with a whisk or paddle attachment, beat the cream cheese and butter together on medium-high speed until smooth, about 2 minutes. Add the confectioners' sugar, vanilla extract, and a pinch of salt. Beat on low speed for 30 seconds, then increase to high speed and beat for 3 minutes until completely combined and creamy. Add more confectioners' sugar if frosting is too thin, more milk if frosting is too thick, or an extra pinch of salt if frosting is too sweet. Frosting should be soft, but not runny.

Assemble and frost: First, using a large serrated knife or cake leveler, layer off the tops of the cakes to create a flat surface. Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer, more frosting, and then top with the 3rd layer. Spread remaining frosting all over the top and sides. Decorate the sides and top of the cake with the remaining toasted pecans. Refrigerate cake for at least 15-20 minutes before slicing. This helps the cake hold its shape when cutting.

Chefs Favorites



Easy single layer chocolate cake

1 and 1/4 cups (150 grams) all-purpose flour
1/2 cup (43 grams) unsweetened cocoa powder
3/4 cup (149 grams) granulated sugar
1/2 cup (106 grams) light brown sugar, packed
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
2 large eggs, at room temperature
1/2 cup (99 grams) vegetable oil
3/4 cup (170 grams) sour cream
1/4 cup (57 grams) milk
2 teaspoons vanilla extract
1/3 cup (74 grams) freshly brewed coffee or freshly boiled water



Preheat oven to 350 degrees F (175 degrees C). Spray a 9" cake pan with non-stick baking spray, set aside.

In a large bowl combine the flour, cocoa powder, both sugars, baking soda, baking powder, and salt.

In a separate bowl, whisk together the eggs, oil, sour cream, milk, and vanilla.

Add the wet ingredients to the dry ingredients in thirds, stirring gently with a rubber spatula until just combined. Don't over mix here!

Add in the hot water (or coffee) and stir until evenly incorporated. Your batter will be dark, thin, and velvety.

Pour batter into prepared pan and place in the oven.

Bake for 45 to 50 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Place the cake pan on a cooling rack and cool for 30 minutes before removing it from the pan and cooling completely.

Once cool, top with your frosting of choice and serve!

Chocolate ganache

250g/ 8 oz dark chocolate or semi-sweet chocolate
block

1 cup thickened / heavy cream ,

Milk chocolate ganache

375g/ 12 oz milk chocolate block

1/2 cup thickened / heavy cream ,

White chocolate ganache

400g / 14 oz white chocolate block

1/3 cup + 1 tbsp thickened / heavy cream ,

Heat cream: Place cream in a small saucepan over heat or in a heatproof jug to microwave. Heat until hot and steaming but **DO NOT** let it boil – it might cause the chocolate to split or go grainy.

Pour cream over chocolate: Pour hot cream over chocolate, then spread chocolate out so it's as evenly covered by cream as possible. Cream will not fully cover white or milk chocolate, that's OK.

Wait 10 minutes: Leave for 10 minutes. Do not cover **Stir until smooth:** Using a rubber spatula or spoon, stir until cream and chocolate are incorporated and it's silky smooth. **Milk & white chocolate only:** Because there is less cream, the chocolate may not fully melt. In which case, microwave for 20 seconds, stir gently, then microwave again for 10 seconds and stir – this should be enough to fully melt the chocolate.



Hot s'mores dip

Graham crackers

Marshmallows

Hershey's chocolate bars

butter

Take summer butter and rub it on a heated skillet until fully greased. Take some chocolate chips and pour it evenly onto the heated skillet until you feel it is the right amount. Take some marshmallows and cut them in half. then place all of the chocolate until fully covered. Bake 450 degrees fahrenheit for 5 minutes. Then with some graham crackers, take a dip.



Chocolate mousse

4 large egg yolks

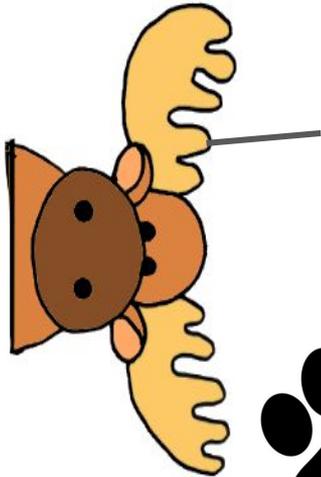
$\frac{1}{4}$

cup sugar

2 $\frac{1}{2}$ cups heavy whipping cream

8 oz semisweet baking chocolate, chopped

Beat egg yolks in small bowl with electric mixer on high speed about 3 minutes or until thick and lemon colored. Gradually beat in sugar. Heat 1 cup whipping cream in 2-quart saucepan over medium heat until hot. Gradually stir at least half of the hot whipping cream into egg yolk mixture; stir back into hot cream in saucepan. Cook over low heat about 5 minutes, stirring constantly, until mixture thickens (do not boil). Stir in chocolate until melted. Cover and refrigerate about 2 hours, stirring occasionally, just until chilled. Beat 1 $\frac{1}{2}$ cups whipping cream in chilled medium bowl with electric mixer on high speed until stiff. Fold whipped cream into chocolate mixture. Pipe or spoon mixture into serving bowls. Refrigerate until serving.



Where am I?



<https://www.bettycrocker.com/recipes/chocolate-mousse/25446b27-770f-4d48-babd-5315521b0e7b>