

HORSE TREATS RECIPES:

Healthy Home Made Horse Treats gathered from around the web.

Special Note: Horses should not be fed peanuts, because they cannot digest them and it clogs their intestines. According to one vet, peanut butter will not hurt them. Please use your own judgment or check with your vet when in doubt.

Tasty Pony Boppers

Ingredients:

1¼ c Rolled Oats

¾ c Dry Oats

½ c Flax Seed

¼ c Flour

1 Scoop Trifecta©

1 c Molasses

2 c Performance© Grain (soaked)

First, Preheat oven to 350 degrees. Mix all dry ingredients together in medium to large bowl. Then, mix molasses and soaked grain together in a small bowl, then mix into large bowl. After that, ball up into small, flattened patties and place on a cookie sheet. Bake until well baked or a little bit burnt so they are really crunchy after they cool! Bon Appetite! Your horse WILL go bonkers over these delicious little crunchy bites of heaven...And a very healthy treat at that! OR...you can not add the Trifecta© and you can also add any special goodies that your horse enjoys!

Whynnie's Wonderful Yummyums

1 cup flour

1/2 cup molasses

1/2 cup vegetable oil

1 cup sugar

Any extra treats such as apple/oats/carrots/peppermints crushed/grated

Preheat oven for 350 degrees F. First, mix sugar, flour, and crushed/grated goods. Then add liquid goods. Stir until well blended. The mix should be sticky, but not too runny. If it is too runny, add flour, if it is too thick, add a little more molasses and oil. Cook for 10-15 min. Apply more time if it's necessary. they should be crunchy when you are done, let cool in fridge.

Oat 'n' Apple Chewies

Treat your horse or pony to these simple squares made of wholesome ingredients. Keep them fresh in the fridge. Remember not to feed too many of any treat too often.

INGREDIENTS:

1 ½ cups unsweetened applesauce
1 cup oat bran cereal or ground oatmeal
½ cup all purpose flour (approx.)

PREPARATION:

Preheat oven to 350F
Oil a 9inch x 9inch square cake pan
Spread the batter evenly in the cake pan and bake for 20-30 minutes. The batter will start to shrink away from the sides and it will be firm to the touch. Slice into squares while still warm. Keep chewies in the refrigerator in an air-tight container or bag.

Molasses Cookies Horse Treats

Your horse will love the sweet crunchiness of these cookies. They keep well in an air-tight container. Never feed too many treats too often.

INGREDIENTS:

1 ½ cup all purpose flour
1 cup bran
1 cup molasses
1 cup grated carrot or apple

PREPARATION:

Preheat oven to 375F
Oil two cookie sheets
Put aside a small bowl of white sugar and a drinking glass with a flat bottom.
In a large bowl mix all the ingredients thoroughly. The mixture shouldn't be too wet, and should stick together.

Add more flour to make the mixture firmer and hold together if necessary. Drop by teaspoonfuls, about 1 ½ inches apart on a greased cookie sheet. Grease the bottom of the glass, dip it in the sugar, and stamp the cookies to flatten them slightly. Bake for about 10 minutes. This makes about 25 cookies, depending on the size. Store in an air-tight container or bag.

Baked Carrot Crispies

2 carrots,shredded
1 apple,shredded
1/3 cup molasses
3/4 cup flour
1/2 cup brown sugar
1/2 cup water
3/4 cup bran
3/4 cup oatmeal

Directions:

Preheat oven to 400 degrees. Generously grease a muffin tin. Mix carrots and apples into a bowl with molasses, bran, brown sugar, water, flour and oatmeal. Mixture should have a thick and doughy consistency. Add more bran if needed. Scoop dough into a muffin tin, sprinkle each muffin with brown sugar and bake in the oven for 30-50 minutes until well cooked

~Eddie's Tasty Taco Treat~

Ingredients:

1/2 cup peanut butter
1/4 c molasses
Tortilla
4 Table Spoons brown sugar or reg. sugar
Apples, peppermints, or carrots, or all
any treats that your horse likes

Directions: first, mix peanut butter and molasses and apples, peppermints, carrots, any treats your horse likes in a bowl together, then spread the mixture onto a Tortilla and roll the tortilla up like a taco... Bon' Appetite!!!

Sticky Treats

apple or carrot
corn syrup
quick oats

Cut apple in half. Take core out. Roll in corn syrup then oats. Do the same for a carrot. My horse loves this treat and it only takes 30 seconds.

Lizzie's Rivendale Peppermint Treats

2 cups of flour
1 cup of oats
1/4 cup of molasses
10 crushed peppermints
2 apples

Mix flour and oats together. Add molasses if the mixture is not doughy. Add water slowly until it is doughy. Add peppermints and apples. Cook until golden brown at 350 degrees. Your horse(s) will go CRAZY.

Banana-glazed Apple

1 apple
1 banana
1 handful of ice cubes.
A blender.

Cut and peel banana. Put into the blender with the ice cubes. Chop and blend it together until creamy. Cut the top off an apple and carve out the middle. Fill the apple with the banana mixture. Put top back on. Pour the rest of the banana on top and over the sides of the apple. Serve. This is really easy to make and my horses love it!

Rosey's Delicious Munchies

1 cup dry oats

1 cup shredded carrots and apples (or either or)
1 cup flour
1 tsp salt
1 1/2 tsp sugar
1/2 cup molasses
Little less than a 1/4 cup water

Preheat oven to 350 degrees. Mix dry ingredients first then add everything else. Bake for 10-15 minutes, or until golden brown. Your horses will enjoy then very much! Keep in fridge until ready to give to your 4 legged friend!

Happy Oats N' Trail Mix Balls

5 chopped carrots
Molasses, as much as you want
2 cups oats or quick oats
Any type of grain

Soak carrots for 15 minutes. After they have soaked, place them in a large bowl. Add molasses. Stir until carrots are completely covered with molasses. Mix in grain. Add more molasses until grain is covered. When you have done all the steps, roll them in the oats and form a ball. Wrap the balls in foil and freeze them. When you're going to hit the trail, just let em' thaw!

Magic's Mealtime Magic

1/2 Apple
4 Carrot Chunks
Molasses (as much as desired)
Oatmeal (as much as desired)
1/2 cup Warm Water (about)

Mix oatmeal and water together until it becomes warm mushy ball. Sprinkle apple and carrots on top. Pour molasses on top.

Buttercup's Buttercupcakes

3 packages apple-cinnamon flavored oatmeal
1 cup flour
1/4 cup water
Molasses
1 apple, cut into chunks
Peanut butter

Preheat oven to 350 degrees. Mix oatmeal, flour, and apple chunks together. Then pour enough molasses to make a doughy texture. Use an ice-cream scoop or your hands to make dough into balls. Place on a cookie sheet. Bake until golden brown. After cupcakes have cooled, spread peanut butter over the top for "icing." This recipe is guaranteed to be a hit with your horses!

Mr. Jingles Nickers n Neighs

1 cup dry oatmeal
1 cup flour
1 cup shredded carrots or apples
1 teaspoon salt
1 teaspoon sugar
2 teaspoons vegetable oil
1/4 cup molasses

Mix ingredients in bowl as listed. Make little balls and place on greased cookie sheet. Bake at 350 degrees for 15 minutes or until golden brown.

Frank and Ped's Sticky Treat

1/2 cup rice
1/2 cup grated carrots
1/2 cup vegetable oil
1 1/2 cups complete horse meal or any grain mix
1/4 cup seaweed meal
1/8 - 1/4 cup salt
1/2 cup Lucerne Chaff

1/2 cup sugar
1/2 cup plain flour
1/4 cup rolled oats
1 egg
1/2 cup milk

Combine all dry ingredients, mixing well. Add vegetable oil and milk and mix until all are combined. Add the egg and mix again. If the mixture isn't moist enough, add a little more water or milk. Cover the container with Gladwrap and leave overnight. Feed as a treat.

Bugsy and Nugget's Delight

1/2 cup flour
1/4 cup vegetable oil
1/8 cup pancake syrup
1/2 cup chopped carrots
1/2 cup chopped apples
Pinch of dry oatmeal

Mix flour, vegetable oil, and pancake syrup together first. Once batter is made add the carrots, apples, and oats.

Penny's Carromints

Small scissors
Carrot
6 or 9 peppermints

Slice the carrot into two or three pieces, and cut off the ends. Hollow it out with the small scissors and take out the insides. Set aside. Crush 3 peppermints and put in one of the hollow carrot pieces. Take note: Make before your lesson or feeding and don't make when humid! I found all that out in one day.

Nightlight and Rebel's Tasty Mix

1 apple sliced into small pieces
1 handful corn
1 handful uncooked oatmeal
A little bit of powdered sugar to sprinkle on top
1/2 teaspoon salt
1 handful grain or favorite treats
1 handful cheerios
3 tablespoons syrup, honey, or molasses

Mix corn, oatmeal, apple slices, grain, cheerios, and salt together. Drizzle on syrup and sprinkle with powdered sugar. Chill in refrigerator over night. Horses love this!

Taylor's Treats

1 large apple
Molasses
Honey
Sweet grain
Dry oatmeal
Oats
Shredded carrots

Cut a small square around the stem. Take it off and set it aside. Hollow out some of the inside. Take the molasses and the rest of the ingredients and mix them together in a bowl. Pour the mixed ingredients into the apple and put the top back on. This treat will sure be a taste bud surprise when your horse takes a bite out of it. Store in refrigerator if not fed right away. Do not cut up the apple. Have your horse take a bite out of the side and work it's way around.

Pete's Peppermint Patties

1/3 cup oats
1/3 cup grain
1/3 cup molasses
1/3 cup flour
Peppermints

Mix all the ingredients except for the peppermints. Take a peppermint and put it in the middle of a ball of the dough. Bake at 350 degrees for 21 minutes. This makes about 8 patties. You may double the recipe as many times as you want.

Head Bobbers

My treats are called Head Bobbers because when my horses eat them, they "bob" their heads with delight.

1/4 cup molasses
3 or 4 apples, finely chopped
1 cup carrots, finely chopped
2 tablespoons corn oil
1 cup flour
1 cup rolled oats
1/2 cup bran or grain of your choice, optional

Preheat oven to 350 degrees. Lightly grease a large cookie sheet. Mix apples, carrots, oil, and molasses. Then mix in oats and flour. You can either spread the mix on a cookie sheet and break apart after they are baked, or roll the dough out and cut into cookie shapes. Cook for about 20 minutes. Let cool.

Cassidy's Carrots

1 carrot
1 golden delicious apple (You may use any type of apple, but this is Cassidy's favorite!)
Molasses

1. Core apple

2. Cover the inside of the apple in molasses
3. Shove the carrot inside the apple hole
4. Pour molasses into a large plastic bag and put in the apple with the carrot in the middle
5. Close the bag and shake very well
6. Wet hands slightly
7. Pull apple out of bag and feed to your horse

They are a great holiday treat too.

Holiday Bran Mash

- 2 cups of three different kinds of feed
- 1/4 cup rice bran, optional
- 1 tablespoon honey
- 2 cups water
- Peppermints
- 1/2 cup sugar
- 2 carrots, chopped
- 1 apple, loosely cut

Mix feed, honey, and water in a bowl and put in the microwave for 2 minutes. Add more water if needed. Add sugar, carrots, apples and mix well. Add peppermints. This mash can be refrigerated and reheated before serving. Be sure that the mash isn't too hot before serving to your horse.

Wesley's Wonderful Bran Mash

- 1 1/2 cups uncooked oatmeal
- 1 cup Grape Nuts Cereal
- 1/3 cup molasses
- 2 tablespoons brown sugar
- 2 tablespoons granulated sugar
- 2 tablespoons canola oil
- 2 tablespoons water
- 1 tablespoon vanilla extract

1 tablespoon peanut butter
1 package Oats and Honey bar, crushed
1 apple, chopped
1 carrot, chopped
1/8 cup flour
1 tablespoon cinnamon
Pinch of salt

Mix ingredients in a big bowl. Let chill before serving, and only serve 1 cup a few times a week; because you don't want your horse to get a stomach ache. The good thing about this mash is that all the ingredients are optional. You may use whatever ingredients you want. This is just a guideline. I hope your horse likes it. My horse, Wesley, loves!

Horse Tacos

Tortillas
2 cups molasses
Sliced carrots
Sliced apples
Sliced grapes
Bucket of sweet feed

Mix sweet feed and molasses. Then mix in the sliced carrots, apples, and grapes. Wrap the mixture in tortillas and serve.

Nacho Horse Treats

This is an ingredient:
Nacho's Famous Horse Treats Ever!

Additional ingredients:
1 cup oats
1 cup water
1/3 cup molasses
1 tablespoon honey

Shredded carrots
Shredded peppermints

Preheat oven to 350 degrees. Stir oats, water, molasses, honey, and shredded carrots. Let sit for 10 - 15 minutes. Put all ingredients except peppermints on a greased pan, and bake for about 20 minutes. Take out of oven and sprinkle with shredded peppermint. Let cool. Your horse will LOVE them!

Halloween Horse Treat

My horses like their Halloween treats.

I get a small pumpkin and remove all of the insides being careful to get all of the seeds. I then fill it with a mixture of sliced apples, carrots, grain and whatever other kind of fruit I have on hand. I put the top back on it and give each horse their pumpkin. They have fun squishing the pumpkin to get the treats out. Most horses will even eat the pumpkin.

Cracker Box Cookies

2 cups quick oats
2 cups bran
2 cups corn meal
12 ounces molasses
1 cup dark corn syrup
1/2 cup warm water
1/2 cup flour

Let stand for 1 hour. Shape into cookies using about 1 teaspoon of dough. Place on a baking stone, and bake at 350 degrees for 20 minutes or until the edges are browning.

Horsie Pie

3 sliced apples
2 teaspoons honey
8 peppermints, crushed
2 handfuls oatmeal, plain
3 teaspoons peanut butter
1/2 cup applesauce

Preheat oven to 350 degrees. Mix honey, 1 handful oats, peanut butter, and applesauce in a bowl. Stir and put in microwave for 45 seconds. Spread apple slices in a baking dish. Add mixture on top of apples. Sprinkle peppermint and one handful of oats on top. Bake for 20 minutes or until peppermint melts. Once the peppermint is melted, it looks strange; but your horses will like it. Let cool until warm and sprinkle a little sugar on the top. Feed a little at a time to make sure it doesn't upset your horse's stomach.

Horsey B-Day Cake

4 cups sweet feed or oats
1 cup molasses or honey
3 carrots cut into sticks and shreds
1 apple

Mix the honey and sweet feed or oats together in a big bowl. When mixed fully together, place the mixture on a plate and shape into the form of a birthday cake or a carrot. Use your imagination. Use the carrots as candles and garnish the rest of the cake with apple and carrot shavings. Horses really enjoy this sticky but delicious treat, and it's really fun to make too!

Horse Oat Cookies

1/2 cup flour
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 cup oil

1/4 cup brown sugar
1/4 cup granulated sugar
1 tablespoon milk
1/4 teaspoon vanilla
1/4 cup uncooked regular oatmeal
1 1/2 cups grated carrots

Preheat oven to 350 degrees. Roll dough into 1-inch balls and place on an ungreased cookie sheet. Bake for 15 minutes and cool for one hour. Don't eat! Only for horses! Safe cooking!

Whisper's Banana Apple Treats

Apples
Bananas, very finely chopped
Honey
Powdered sugar

Cut the apples into slices, and spread the chopped bananas onto the apple slices. Drizzle honey over the fruit, and sprinkle with powdered sugar. Store in the refrigerator until hard or until you take to the barn.

Peppermint Apples

1 large apple
1 shredded carrot
1/2 cup oats
1/4 cup honey
5 tablespoons sugar
1 tablespoon salt
3 crushed peppermints

Cut the apples in large chunks and set aside. Mix the honey, peppermints, sugar, and salt in a bowl. Mix the oats and carrots in a separate shallow bowl. Next, coat the apple chunks in the honey mixture and roll in the oat mixture. Place on a plate or tupperware container and refrigerate until you

feed to horses. Do not let recipe sit for more than two days. The recipe makes plenty for two horses. Enjoy!

Apple Explosion

1 cup oatmeal
1 cup whole wheat flour
1/2 tablespoon brown sugar
2 spoonfuls molasses
1/2 cup water
1/4 diced apple

Preheat oven to 350. Mix all ingredients in order listed excluding the apple. Grab some batter and stick a piece of the apple into the batter so it cannot be seen from the outside. Do this to every cookie, and place them on a greased cookie sheet. Bake for 8-10 minutes.

Jack's Snack

1 cup oatmeal
1 cup whole wheat flour
2 spoonfuls molasses
1/2 cup water
1/4 cup diced carrot

Preheat oven to 350 degrees. Add ingredients in order listed. Place batter in round balls on a greased cookie sheet. Bake for 8-10 minutes.

Pumpkin Horse Style

Grain
Molasses
Dried apple flakes
Oats

Apple
Any little things that your horse likes

Cut out all of the insides out of an apple like you are carving a pumpkin. Put in a layer of grain, molasses, and apple flakes. Add another drop of molasses. Add as many more layers as you can fit using anything you want, or use the same ingredients. Pellets, shredded carrots, bran, and alfalfa all work. Once you have made all of your layers, put the top of the apple back on like you would a carved pumpkin. If you add bran, make sure you add hot water to the bran first.

Sarge's Surprise

Molasses
Carrots, sliced
Apples, one for as each horse you are going to feed
Oats
Raisins
Peppermints, crushed

Using a spoon, take the insides out of an apple. Mix what came out of the apple and all your ingredients together except the peppermints. Put the ingredients into the apple. Sprinkle the peppermint pieces on top. Sarge loves them!

Mike's Nummy Apple Cinnamon Muffins

1-1/2 cups apples, cut small
1-1/2 cups carrots, finely chopped or shredded
3/4 cup oatmeal, Quick Oats works great
1/4 cup apple juice
4 teaspoons molasses
1/2 cup flour
1 teaspoon brown sugar
Some cinnamon sugar

Cut apples and cut or shred carrots. Use a few larger chunks of apple. Add them in a mixing bowl with oatmeal. Add apple juice, flour, brown sugar, and molasses. DO NOT put cinnamon sugar in yet! Mix together. If runny add more oats. If it isn't sticky, add more molasses. Put mix into a lightly greased muffin pan and bake at 350 degrees for about 8 to 10 minutes.

Take out one muffin at 8 minutes and see if it is cooked. Enjoy!

Poe the Goblin's Luvies

5 strawberries
1 cup Golden Grahms
2 1/2 cups Honey Nut Cheerios
2 1/2 cups flour
1 cup applesauce
1/2 cup crushed peppermints
4 baby carrots
2 cut apples
1/2 cup cinnamon
1/4 cup peanut butter
raisins

Preheat oven to 350 degrees. Pour all ingredients into a big bowl, and mix well. Shape into balls and place on a cookie sheet. Cook for 15 to 19 minutes.

Holiday Treats

1 cup flour
1 cup Grape Nuts cereal
1/4 cup light corn syrup (Karo)
1/4 cup water
2 tablespoons oil
1 tablespoon peppermint extract
A few drops of food coloring (I use red)

Preheat oven to 350 degrees. Mix all ingredients together. Roll into balls or other shapes. These treats work well for holidays. Bake for 15 to 20 minutes or until crispy. Feed to your favorite horse or pony.