

# Horse Treats

From <http://www.moniteausaddleclub.com>  
Healthy Home Made Horse Treats

Homemade 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.

## **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!!! My horse eddie loves them sooo much he will chse me around the pasture for them!

### **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. Kaija

### **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. Lizzie Burt of Riverdale Equestrian Center

### **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! Megan and Cindy's Sterling Boy, Cindy, and Oakie.

### **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 them 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! Emily Parkes

### **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. Dedicated to Magic my wonderful pony. Mary Kate Hart

### **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! Kelly

### **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. My horses Frankie and Pedro love it!

### **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. My friend and my horses had the honor of trying it first, so we named it after them. They loved them! Nikki

### **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. Penny, a lesson horse I ride, loved them and had the honor of eating them first. Emily and Penny

### **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! Victoria

### **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 surely 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. Taylor

### **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. Erin

## **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. Erin

## **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

I hope your horse enjoys these treats. Cassidy loves them! They are a great holiday treat too. Alicia and Cassidy

## **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, losely 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. Carole and Unusual Fire

### **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 guideling. I hope your horse likes it. My horse, Wesley, loves it when I give this to him! Jackie

### **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. Fred, Dixie, and Mardi love them! Claudia

### **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! Audrey

### **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. Lisa

### **Cracker Box Cookies**

Cracker Box Palace Farm Animal Haven in Alton New York presents Cracker Box Cookies! Our horses will run over us for these treats.

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. By Kasey for my Arabian Kiki and my Halflinger paint, Bubba.

### **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! Shannon

## **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! Christy

## **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. My horse loves bananas and apples, so this is her favorite treat!  
Lauren

## **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! Amanda

### **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. Rose

### **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! Megan and Mikey

### **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. Poe loves them so much. Maggie and Poe

### **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. Kris

Collected From Parelli Savvy Club Members

[www.parellisavvyclub.com](http://www.parellisavvyclub.com)

### **Number 1**

1 cup dry oatmeal  
1 cup flour  
1 cup shredded carrots  
1 teaspoon salt  
3-4 tablespoons of sugar  
2 tablespoons corn oil  
1/4 cup water  
3/4 cup molasses

mix ingredients in a bowl. Make small balls and place on cookie sheet, (add flour if necessary, it was for me) after spraying sheet with pam. Bake at 350 for 12-15 minutes.

## **Number 2**

I have one I got from a horse treat book a few years ago. I've added some things and taken out others...they seem to come out okay no matter what you do to it!

Use a large bowl, 5 quart, which can be covered while you refrigerate the dough.

2cups rolled oats( I have used original oatmeal)  
1 cup cracked corn(I've skipped this completely)  
1 cup flax seed  
1 cup wheat (I've used flour)  
1 cup rolled barley  
1 cup wheat bran  
6 cups Quaker Oats( I used the fast cooking kind, not instant)  
2 1/2 cups applesauce  
2 1/4 cups molasses  
2 cups hot water

Mix all ingredients well. Cover bowl and refrigerate for at least one hour.

Using a tablespoon, scoop each cookie onto a lightly greased cookie tray. flatten slightly.

Bake at 275 for 45 minutes, then turn cookies over and bake an additional 45 minutes.

Makes 17 dozen bite-sized cookies.

The baked cookies will store for several weeks in a dry covered place.

Extra cookies can be frozen and taken out as needed.

Refrigerated batter keeps, about 2 days.

I've also grated carrots into the dough, I've added sweet feed, and once I tried crushing alfalfa pellets and putting them in, but they are pretty hard to crush!

Sarah put crushed peppermints in once, but we have one horse who doesn't like mint!

I'd also add cinnamon, or garlic

Enjoy!

Jane

### **Number 3**

half cup...whole grain wheat  
flax seed  
oat groat  
wheat bran  
buckwheat groats  
steel cut oats  
millet seed  
soft white wheat berries  
flax seed meal  
one cup rolled oats  
one cup grated carrots or apples if you like  
you can use apple juice instead of water

half cup whole wheat flour (flour helps keep the form when you take it out of muffin tin. it has to be moist enough!

enough water to make this whole mixture moist enough to hold its form when you give it a squeeze. Not too moist, just needs to hold form and be moist. Did I mention moist? Ha! I learned, if it get dry, when you take it out of muffin tin, it just falls apart.

I will go to health food store and pick up anything whole grain, and good for horses. Play with it! Pumpkin seeds, sunflower seeds (not salted), flax seed oil....you can dribble molasses on cookies after baking and then dip them in flax seed. Be creative!

grease muffin tin with corn oil and press mixture into tin with spoon.  
bake 350 for 15 minutes. I took a look at the winnies cookie recipe and just added good stuff to it. I can't afford winnies, but making them yourself is pretty affordable.

horse cookies are great fun to make, and a wonderful supplement for your pony. My mare's mane and tail have grown almost 3 inches in the past 2 1/2 months, and her feet are growing really nicely, too. She gets 4 cookies a day, and will probably have to go to horse cookies anonymous if I ever stop! She loves them, and good training reward.

### **Number 4**

well I will have to say that Molly Loved the cookies I backed yesterday. She really liked the ones that I kinda added what I wanted to them.. Yummy She left her hay this morning as if to say HELLO do ya have any more of them there cookies.

I added 1 1/2 cup of oat meal  
1/2 cup of Grain  
1/2 cup flax seed  
1/2 cup brown sugar  
1/2 cup shredded carrots

1/4 cup of Equimen  
1/2 cup of Molases  
mixed all indgredients in a bowl added a little bit of water to make  
stick a little better.. made round waffers baked @ 365 for 15 -20  
minutes  
TIP use tin foil let cool on tin foil then take them off. They stick...

### **Number 5**

ok this is for a horse b-day cake

Ingredients:

1 cup of sweet feed  
2 cups molasses  
3 carrots cut into sticks for the candles  
Apples

Directions

Mix the molasses and the sweet feed ( or the oats) together in a bowl.  
When mixed fully together place the mixture on a plate and put the  
carrots and the appled on for decorations !! Simple , but my horse  
LOVES it. Might want to cut the ingredients in half... OOPS I didnt!  
Horse got sick , but not that bad! yeah I made up a song and  
memorized it ! Lol

### **Charlottes Easy No- cook snaps**

4 cups bran  
4 cups applesauce

Mix indredients together. Batter should be doughy. Roll out with  
rolling pin cut into shapes with cookie cutters let dough dry and serve.

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I did not create any of these recipes. Although nothing in here is  
probably dangerous to horses, use at your own risk and check with  
your vet if you are unsure about an ingredient or recipe!

Collected from <http://www.moniteausaddleclub.com> and members on  
the Parelli Savvy Club Forum for [www.aherdoftwo.com](http://www.aherdoftwo.com)

If you have feedback on any of the treats (I'll add stars to ones people  
have tried and liked, and any short comments), any you would like to  
add, or if a treat of yours is listed and you would like it to be taken off,  
e-mail Kate at [horseriderk8@gmail.com](mailto:horseriderk8@gmail.com))

Thanks!