

# Three Recipes for Horse Treats

## (choose the recipe that suits you best)

### 1. Horse Pill Hider Treats

<https://diyhorseownership.com/diy-how-to-make-pill-hider-horse-treats/>

These treats are moist and soft and small, which makes them a great treat for hiding pills/medication in. They're also shelf-stable ingredients, so you can keep a batch at the barn.

- 3 cups bran
- 1 cup sweet feed
- 1 cup quaker oats
- 1 cup flax seed
- 1/2 cup all-purpose flour
- 1 tablespoon salt
- 4 large carrots, chopped
- 1 cup molasses
- 1/2 cup brown sugar
- 1 cup applesauce

Preheat oven to 300 degrees and grease mini muffin tins.

Chop your carrots. You can also shred them or buy pre-shredded carrots.

Spray your measuring cup with oil before you measure your molasses to help it flow out of the cup instead of sticking.

Mix your wet ingredients in your stand mixer.

Mix your dry ingredients in a separate bowl.

Add the dry ingredients to the wet and mix well.

Spoon your mixture into your mini muffin pans.

The mixture will not rise so you can fill each muffin bowl to even.

Bake for 1 hour. Keep a close eye on them as they can burn. Let cool in the muffin tin for a few minutes before you turn out onto a cooling rack to completely cool.

Store in a sealed container. Makes about 3 dozen.

### 2. Soft Homemade Horse Treats

<https://www.budgetequestrian.com/soft-homemade-horse-treats/>

## Ingredients

- 4 cups ground flax (I used Triple Crown Ground Golden Flax; the flax can be bought more affordably if you buy it at the feed store.)
- 1/2 cup all-purpose flour
- 1 Tablespoon sugar
- 1/2 cup brown sugar
- 1 cup molasses
- 1 cup applesauce
- Starlight mints (optional)

## Directions

First, I preheated my oven to 350 degrees Fahrenheit while I was mixing the ingredients together. Add all the dry ingredients to a large mixing bowl and stir. Once they are blended, add the molasses, and applesauce.

Continue to mix the ingredients. If you have a fancy mixer, you could use it, but you don't need too. I used a wooden spoon and the ingredients mixed up very easily. Continue to stir until you have a sticky dough.

Next, use a cooking spray on your muffin pan. I have a mini muffin pan, so I can back like 24 treats at a time. This is by far the best pan for making fancy horse treats, in my opinion.

Now scoop the batter into the muffin pan and fill each cup almost full. If you fill it to the top, that's ok. This batter will not expand in size when it's baked.

## Baking the Treats

The baking time may vary depending on your altitude, the pan you are using and your oven. My treats were done in about 25 minutes.

Once they are done baking, remove them from the oven.

For the mini muffins, remove them from the muffin pan, and set onto a cookie sheet. Now if you have some starlight mints, you can insert them into the center of your mini muffin top.

## Storing the Treats

I have a treat container with a lid, and this is what I keep in the barn. Once the treats are completely cool, I put them in the container and seal it. If you leave them out I the air, they will get hard.

## 3. Molasses Horse Treats

<https://www.oakhillhomestead.com/2013/06/how-to-make-molasses-horse-treats.html>

- 1 cup flour
- 1 cup rolled oats
- 1/2 cup shredded carrot (about 1 medium carrot)
- 1/3 cup molasses

**Directions**

Preheat oven to 375°. Spray cookie sheet with non-stick cooking spray.

In a large bowl mix the ingredients together thoroughly. The mixture shouldn't be too wet and should stick together. If necessary, add more flour.

Drop teaspoon-sized balls on cookie sheet about an inch apart. Bake about 10 minutes, until hardened. They won't change color and their appearance doesn't change when done (below), but they will be hard when touched.

Store in an airtight container. Makes approximately 18-24 treats, depending on the size you make the dough balls.