



Please feed in moderation because drastic diet changes, even a treat, can cause diarrhea and pancreatitis in cats. CAT's Medical Director advises: no more than two pieces of treat the size of an M&M per day per cat. If your cat has sensitive intestines, diabetes, or kidney disease, avoid feeding treats. If you have questions about whether your cat should be consuming any of these treats, please check with your veterinarian.

Here are some of our favorite homemade kitty treats.

Kitty Cat Cookies



Ready in: 30-60 minutes [?](#)

From: CDKitchen.com

Serves/Makes: 24

INGREDIENTS:

1 cup whole wheat flour
1/2 cup cornmeal
1/2 cup soy flour
1/2 cup wheat germ
1/2 cup dried catnip
1/4 cup canned tuna (water packed) -- well drained
1/2 cup juice from drained tuna -- Add water if needed
1/2 cup corn oil
1 egg -- lightly whisked


PREPARATION:

Preheat oven to 350 [degrees](#) F. In a large bowl, combine dry ingredients and mix. Then add remaining ingredients and stir to form a stiff dough. If the dough seems to sticky, add a little more whole wheat flour. Make dough into a ball shape and place on wax paper. Roll out to 1/4 to 1/2 inch thickness. Cut into shapes with animal shaped cookie cutters, if desired. Reroll and cut more cookies until scraps are used. Bake on an ungreased cookie sheet for about 25 minutes. Store in a plastic bag, that you keep tightly wrapped, in the refrigerator.



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Older Cat Treats

 Ready in: Under 30 minutes [?](#)
From: CDKitchen.com

Serves/Makes: 1 cup

INGREDIENTS: 1 boullion cube (chicken or veggie)
Left over [chicken](#) - boned and shredded
grated cheese
1/2 cup water

PREPARATION:

Pour 1/2 cup warm water over bullion cube and stir to dissolve. Add shredded chicken to water mixture just enough to form soupy consistency. Sprinkle with grated cheese.

Moist Morsels

 Ready in: Under 30 minutes [?](#)
From: CDKitchen.com

Serves/Makes: 24

INGREDIENTS:

1/2 pound ground beef or turkey
1 small carrot -- finely grated
1 tablespoon cheese -- grated
1 teaspoon brewer's yeast
1 teaspoon dried catnip
1/2 cup whole wheat bread crumbs
1 egg, beaten
1 tablespoon tomato paste

PREPARATION:

Preheat oven to 350 degrees. In a medium sized bowl, combine the meat, carrot, cheese, brewer's yeast, catnip and bread crumbs. Add the egg and tomato paste and mix well. Using your hands, roll the mixture into walnut - sized meatballs and place on a lightly greased cookie sheet. Bake for about 15 minutes until the meatballs are brown and firm. Cool the meatballs completely before storing in an airtight container in the refrigerator. These freeze well.



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Savory Cheese Treats

- 3/4 cup white flour
- 3/4 cup shredded cheddar cheese
- 5 tablespoons grated parmesan cheese
- 1/4 cup plain yogurt or sour cream
- 1/4 cup cornmeal

Preheat the oven to 350 degrees Fahrenheit. Combine cheeses and yogurt. Add flour and cornmeal. If needed, add a small amount of water to create a nice dough. Knead dough into a ball and roll to 1/4 inch. Cut into one inch sized pieces and place on greased cookie sheet. Bake for 25 minutes. Makes 2 dozen. From Petplace.com

Chick N'Biscuits

- 1 1/2 cups shredded cooked chicken
- 1/2 cup chicken broth
- 1 cup whole wheat flour
- 1/3 cup cornmeal
- 1 tablespoon soft margarine

Preheat the oven to 350 F. Combine chicken, broth and margarine and blend well. Add flour and cornmeal. Knead dough into a ball and roll to 1/4 inch. Cut into one-inch sized pieces and place on an ungreased cookie sheet. Bake at 350 degrees for 20 minutes. Makes 18 cookies. From Petplace.com

Crispy Liver Morsels

- 1/2 cup cooked chicken livers
- 1/4 cup water
- 1 1/4 cup whole wheat flour
- 1/4 cup cooked carrot, mashed
- 1 tablespoon soft margarine

Preheat the oven to 325 F. Place well-done livers in a blender with 1/4 cup water. In a bowl, combine flour and margarine. Add liver mixture and carrots and knead dough into a ball. Roll dough to 1/4 inch thick and cut into one-inch sized pieces. Place cookies on a greased cookie sheet and bake at 325 F for 10 minutes. Makes 12 cookies.