

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.

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

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.

Donny'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!

Frank and Ped's Sticky Treat

1/2 cup rice **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!

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.

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' tha

Bugsy and Nugget's Delight

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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

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.

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.

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.

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 to 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.

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!

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.

Maggie's Ice Cream Cones

Mix about 1/4 (one quarter) cup applesauce and a small handful of horse feed. Put in an ice cream cone and sprinkle with a bit of sugar. Add some oats and grated carrots and/or apples on top. This is Maggie's ice cream cone and she loves it. My girls enjoy feeding it to her. We also put her pills inside if she has to take any type of medicine, and she just crunches away never noticing the medicine. Yum, yum... good! The Bryants

Sugar And Rice Crispies Coated Apples

2 apples
1/2 cup sugar
Small bowl of molasses
1 cup Rice Crispies

Cut apples into about 5 slices each. Put sugar and rice crispies in a big zip lock baggy. dip apple pieces in molasses and add to baggy. Once all are added, zip shut and shake. My horse loves them. Diana Suhr

Mash

1 packet of instant Oatmeal
1/4 (one quarter) cup molasses
5 baby carrots

Prepare the oatmeal, chop carrots, and mix all ingredients together.

Pony Pizza

1 plain rice cake
Applesauce
Carrot slices
Apples slices

Spread some applesauce on the rice cake, and then take your cut apples and carrots and put them on top. Horses love them!

Carrot Horse Cookies

2 cups feed (sweet or pellets)
2 cups rolled oats
2 cups shredded carrots or apples
1 1/2 (one and one half) cups raisin bran cereal
1 cup molasses
1/4 (one quarter) cup brown sugar

Preheat oven to 350 degrees. Lightly grease cookie sheets. Combine all ingredients and drop small spoonfuls on sheet. If mixture isn't clumping, add water and try again. Cookies don't rise, so place as many on a sheet as possible. Bake 1 hour, turn off oven and let cookies sit for another hour before removing from sheet.

These cookies are hard, numerous, and they won't go bad any time soon.

(Medicine ball)

1 packet of instant oatmeal
1 handful of oats
1/2 (one half) cup molasses
4 tablespoons peanut butter
Any medicine they don't like to take

Mix all together in small balls so it all sticks together. Sprinkle sugar if you want. Serve and watch them gobble it up while taking their medicine. They won't even notice!

If you have snow where you live, mix about one or one and a half cups of grain with some snow. Save it in a sandwich sized Ziplock bag and store in the freezer. In the summer when it is hot, give your horse a half a bag or so. My Haflingers loved a nice sweet, cold snack on a hot summer day. (Editor's note: Do not feed anything this cold to your horse after a hard workout as it could cause colic.)

Horse Treat

1 cup flour
1 handful horse feed
1 tablespoon sugar
1/2 (one half) handful oats
1/2 (one half) cup molasses

Early Morning Breakfast

2 chopped up carrots
1 chopped up apple
1 handful of sweetfeed
1 handful of pellets
4 sugar cubes
molasses

1. Mix the chopped carrots and apples with the sweetfeed and pellets.
2. Soak the mixture with molasses
3. Freeze over night.
4. Bring to your horse early in the morning.
5. Put the frozen mixture in your horse's food bucket.
6. Place the sugar cubes on top.
7. Let your horse enjoy.

Sweet Tooth Treat

Quaker Oats
Sugar
Salt
Carrots
Molasses
Water if necessary but not too much

Heat oven to around 350 degrees. Mix everything together in a bowl. Have cupcake trays greased. Once all ingredients are mixed, scoop evenly into cupcake trays. Cook for about 10 to 15 minutes. They usually break up and look like sweet feed. Try to pack them down in the pan. Your horse will enjoy them!

Beauty's Apples

Apples, chopped
Honey
Cinnamon
Plate
Knife

Mix honey and cinnamon together. Then take the knife and spread the honey and cinnamon on apple chunks

Apple Snacks

Large Apple
Bran
Molasses
Diced carrots (optional)

Hollow large apple as if it were a pumpkin. Mix the other ingredients together and place in the apple. Freeze overnight; and the next day, warm it up in the microwave for about 30 seconds. Cut it up and serve

Homemade Horse Jerky

1 apple
2 carrots
6 strawberries
1 cup oatmeal
1/2 (one half) cup molasses
1/3 (one third) cup feed (optional)

Take the apple, carrots, and strawberries and dice them. Put in a large bowl and add molasses. Mix well. Then stir in oatmeal and feed. Put in the refrigerator for 30 minutes. Next feed to your horse. Horses go crazy over them.

Summer Carrot Candies

3 large carrots
1/2 (one half) small red apple
2 tablespoons brown sugar
3 tablespoons unbleached flour
5 crackers, the dry, crunchy kind
3 tablespoons molasses
1/2 (one half) cup Quaker oats
raisins (optional)

Peel the carrots and cut them into chunks. Size really doesn't matter at this point. Cut the apple as well. You can include the core but try to remove all the seeds. Put the apple and carrot pieces into the blender and blend for a few seconds or until finely chopped. Add the crackers and the Quaker oats and blend again until all the pieces are about the same size. Pour the molasses in and add the flour and brown sugar. Blend again until fairly smooth. There can be a few chunks of carrot but try to get it as smooth as possible. If the mixture appears to be too dry, you may add a very small amount of fruit juice. Now grease a mini muffin tin using vegetable oil (as horses are vegetarians) and flour the pan. Fill the tin with the mixture and if you like top each "candy" with a raisin. Sprinkle lightly with flour and cover with plastic wrap and put in the freezer for 3-4 hours. Serve cold.

Rice Krispie Bars

1 cup Rice Krispies
1/4 cup molasses
1/4 cup vegetable oil
1 shredded apple
2 teaspoons sugar
1/2 cup flour
1/4 cup water

Mix everything together in a bowl. Make a rectangle with some tin foil about the shape of granola bars. Pour mixture into the bars then set on a cookie sheet. Heat oven to 350 degrees. Cook for 15 minutes or until they turn hard. Take out of tin foil and place in the refrigerator overnight or for 30 minutes before serving.