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Horse's love it when their owner's understand them.

Horsemanship is about the horse teaching you about yourself.

Carrot and Apple Cookies

1 cup sweet feed
2 cup bran
1 cup flax seed
4 large carrots, shredded
1 cup molasses
1/2 cup brown sugar
1 cup applesauce

Mix molasses, brown sugar, carrots and applesauce in one bowl. In another bowl mix the dry ingredients. Slowly combine the molasses mixture with the dry ingredients. Add only enough molasses mixture to form a thick dough, add more bran if necessary.

Line cookie sheet with aluminum foil. Using a tablespoon, drop batter onto cookie sheet and flatten slightly to form portions about the size of a silver dollar. Bake at 300 degrees F for about 1 hour. Flip and bake for an additional 45 minutes until they are dried out. Keep checking to make sure they don't burn.

Whinny Bars

2 Cups Dry Oatmeal
3/4 Cup Grain
3 Cups Bran
1 Cup Molasses

Mix Oats, Grain and Bran together in a bucket. Drizzle in Molasses while mixing with you hands (you're looking for a consistency a little thinner than Play-Doh). Place dollups (about half a handful) on a cookie sheet and bake at 350 for ten minutes. These have a tendency to burn. They never get completely hard, but they store nicely.

Sunday Cookies

1 Cup Dry Oatmeal
1 Cup Flour
1 Cup Shredded Carrots
1 Teaspoon Salt
1 Tablespoon Sugar
2 Tablespoons corn oil
1/4 Cup Water
1/4 Cup Molasses

Mix ingredients in a bowl in the order listed. Make small balls and

*Photos Rick and Horses

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**Think Like A Horse
By: Rick Gore**

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place on a cookie sheet, spray them with Pam. Bake at 350 for 15 minutes or until golden brown.

Yummy Oat Cookies

- 1 Cup Oatmeal
- 1 Cup Bran
- 1 Cup Water
- 1 Tablespoon Salt
- 2 Tablespoons Brown Sugar
- 1/2 Cup Molasses

Mix ingredients together, grease a cookie sheet. Drop spoon size balls onto sheet. Bake 350 for 8 minutes or until hard on the outside. Refrigerate any uneaten cookies.

Oat Molasses Cookies

- 2 Cups Dry Oatmeal
- 1/2 Cup grated Carrots
- 3 Tablespoons Molasses
- 1/2 Cup Brown Sugar

Combine all ingredients. Add enough water to make a soft dough. Stir well. Form cookies. Bake 350 for 8 minutes or until golden brown.

Carrot Cookies

- 1 Cup Dry Oatmeal
- 1 Cup Flour
- 1 Cup shredded Carrots
- 1 Teaspoon Salt
- 1 Teaspoon Sugar
- 2 Teaspoon Vegetable Oil
- 1/4 Cup Molasses

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

Carrot and Apple Cookies

- 1 Cup Sweet Feed
- 2 Cups Bran
- 1 Cup Flax Seed
- 4 Large Carrots, shredded
- 1 Cup Molasses
- 1/2 Cup Brown Sugar
- 1 Cup Apple sauce

Mix Molasses, Brown Sugar, Carrots and Apple sauce in one bowl. In another mix the dry ingredients. Slowly combine the Molasses mixture with the dry ingredients. Add only enough Molasses mixture to form a thick dough, add more Bran if necessary. Line cookie sheet with foil. Drop batter onto foil with a tablespoon and flatten slightly to form portions about the size of a silver dollar. Bake at 300 for 1 hour. Flip and bake an additional 45 Minutes until they are dried out. Keep checking to make sure they do not burn.

Apple Cookies

- 1 Cup Margarine
- 1 Cup Flour
- 1 Cup Brown Sugar
- 1 Cup Bran
- 1 Cup diced Carrots
- 1 Cup diced Apples
- 1 Teaspoon Baking Soda

2 Cups Quick Cooking Dry Oatmeal
2 Eggs
Cream Margarine and Sugar until light and fluffy. Beat in eggs. combine Flour, Bran and Baking soda. Blend into a creamed mixture. Stir in Oats, Carrots, and Apples. Drop by spoonfuls onto ungreased baking sheets. Bake 350 for 10-12 minutes or until lightly brown.

Horse Cookies

2 cups dry oatmeal
3/4 cup grain
3 cups bran
1 cup molasses
Mix oats, grain and bran together in a bucket. Drizzle in molasses while mixing with your hands. Place handfuls on a cookie sheet and bake at 375 for 8 minutes.

Electrolyte Cookies

2 cups oats (I use crimped oats or barley/mix)
3/4 cup grain (I use either LMF or barley)
3 cups bran
1 cup molasses
1 cup water (may vary depending upon altitude)
12-24 1-oz. scoops of powdered electrolytes (depends how strong you want them) Mix all the ingredients together. You should have a consistency a little thinner than play-doh. If it isn't wet or sticky enough, add a little more water or molasses. Place large spoonfuls on a (greased) cookie sheet. Bake at 325 for 30-40 minutes. These have a tendency to burn so keep an eye on them.

Cob Cookies

8 cups dry cob feed (corn,oats,barley mix)
3 cups ground carrots
1/2 cup corn oil
2 cups flour
2 cups molasses (use livestock grade from feed store - it's cheaper!)

Mix all ingredients together in a large bowl until well mixed. Let stand for at least an hour (so the grain can absorb some of the moisture). Stir the mixture well. Drop by rounded teaspoonful on to a well oiled cookie sheet. Using your fingers and the teaspoon 'smoosh' the cookie into a round slightly flattened shape. Bake at 350 degrees for 12 to 18 minutes, depending on your oven. These will burn easily so be sure not to leave them in too long. Put the cookies on racks to cool then store them in a tight container. Makes between 6-9 dozen.

Apple Horse Cookies

1 c. sweet feed
2 - 3 c. wheat bran
1 c. flax seed
1 T. salt
4 large apples, shredded
1 c. molasses
1/2 c. brown sugar
1 c. applesauce

Mix molasses, brown sugar, apples and applesauce in bowl. Mix dry ingredients in a separate bowl. Gradually combine wet and dry ingredients together, only using enough of the wet ingredients to make a thick dough. Add more bran if necessary.

Line cookie sheet with foil and spray with oil. Drop batter onto cookie sheet in tablespoon amounts. Flatten with a fork. Bake slowly at 300 F. for 1 hour, turn cookies over and continue to bake for another 45

minutes until thoroughly dried. Reduce heat if cookies begin to brown excessively or to burn.

Store in covered container or zip-locked plastic bag and dole out as special treats to your equine buddies.

Horse Cookies

1 cup uncooked oats
1 cup flour
1 cup shredded carrots
1 tsp. salt
1 tbsp. sugar
2 tbsp. vegetable oil
1/4 cup water
1/4 cup molasses

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

More Horse Cookies

15 cups sweet feed
4 - 12 oz Jars of dark molasses
1 cup water
5 cups flour

Mix the first 3 ingredients, then add flour to hold the dough together. Coat mini muffin tins with vegetable spray, then use a spoon to press dough into each compartment. Bake at 350 degrees for 20 minutes, or until dark brown. Let cool, then store in an airtight container.

"I Didn't Buck Today" Treats

2 sticks butter
3/4 cup brown sugar
2 eggs
1 cup raisins
2 cups dry oatmeal
1 cup alfalfa pellets

Mix butter with sugar and eggs until smooth. Add dry ingredients slowly. Drop by spoonfuls onto cookie sheet. Bake for about 8 minutes at 350 .

Microwave Horse Cookies

2 cups of flour
5 cups of oatmeal
1/2 cup corn oil
1 clove of garlic
1 cup of diced carrots

Directions: Combine ingredients in bowl. Make small balls, place on microwaveable plate, flatten balls. Bake at high for 6 minutes per batch.

Easy no cook snaps

4 Cups of bran
4 Cups of applesauce

Directions: Mix ingredients together. Batter should be doughy. Roll out with rolling pin, cut shapes with cookie cutter. Let dough dry and serve.

Horse Cookies

1 cup of uncooked oatmeal
1 cup of flour

1 cup of shredded carrots

1 tsp. salt

1 Tbsp. sugar

2 Tbsp. vegetable oil

1/4 cup of water

1/4 cup of molasses

Directions: Mix ingredients in bowl in order listed. Make small balls and flatten on greased cookie sheet. Bake 15 minutes till golden brown.

** Compliments of [Bay Area Equestrian Network](#)

Peppermint Bran Mash

Ingredients: 1 cup crushed candy canes or hard peppermint candies; 3 to 5 cups bran; 1 tablespoon salt; 1 carrot, diced; 1 carrot, diced; 1/2 cup molasses; 2 cups sweet feed. Dissolve crushed candy in 2 to 3 cups of boiling water and let water cool to warm. Then, mix all ingredients together except sweet feed in a feed bucket. Add more warm water to make it soupy, rather than crumbly. Cover with towel and let stand until cool. Right before serving, spread a thin layer of sweet feed over the top and sprinkle on some crushed candy to garnish

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Sometime not getting what you want is a stroke of luck. -- Be careful what you ask for, you may get it. -- Even a broken watch is right twice a day -

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