

Liver Cake Recipe

To gain that extra edge in training, it is a good idea to keep a really special toy or treats specifically for training purposes. Treats should be really special and easily swallowed so that the dog really wants to work for them. Treats can then be offered in very tiny portions and are preferably soft like smelly Cheese or cooked Garlic Sausage so that they can quickly be swallowed and you can continue working. (You don't really want to stand there while the dog crunches its treat and searches for the crumbs on the floor!) Treats should come out of the recommended daily calorific intake of the dog, so they need to be nutritious too.

Liver Cake

Ingredients

- 1 lb of Liver
- 1 pint of milk
- 6 eggs (beaten)
- Three or four cloves Garlic
- 1lb Granary / Wholemeal flour
- Two tablespoons oil (sunflower or olive etc)

Cut the liver into chunks, add the garlic and liquidise it in a blender or mincer. Gradually mix in the remaining ingredients, a bit at a time until it is all mixed up. Pour into a microwave proof (or oven proof) greased shallow dish (ideally a quiche dish). Cook in a microwave on full power for 12 minutes or bake in a pre-heated oven on gas mark 6 (200° C, 400° F) for 18 minutes. Check it has set in the middle.

Turn out onto a cutting board, allow to cool enough to handle and chop up into half inch sized chunks. Bag portions into freezer bags and freeze until use. Keeps for two to three months in the freezer.

Your dog will love it!!

Why not vary the recipe by adding a few mixed herbs, tomato puree etc?