

LIVER CAKE RECIPE.

Those of you who show dogs may well have used Liver cake to bait your dogs in the ring but for those of you who may not have heard of it below we have printed the recipe for this cake as it seems to have the effect of holding your dogs attention whilst in the ring and has the added advantage of not making one's hands sticky.

8ozs Liver [preferably Lambs]
4ozs S/R Flour
2 Eggs
2 Cloves Garlic/ or 2 tsps garlic puree.

Put all the ingredients into a blender until the mixture is smooth, pink and runny [not too rigid a requirement if you prefer to make it a bit chunky' Pour into greased swiss roll type baking tin and place in the oven [Gas Mark 4] for around 30-40 minutes.

Leave to cool and cut into bite size pieces.

It can be frozen into individual bags [enough for a show] and makes enough for 4/5 shows



Liver Cake Recipe

Liver cake is my favourite weapon of choice when it comes to tasty treats. Dogs love liver but can be too rich for them and play havoc with their stomach. Liver cake is the choice of many obedience and show handlers. It's inexpensive, not as rich as rare liver and can be frozen.

Ingredients

- 1Lb (450g) lamb or ox liver.
- 1Lb (450g) self raising flour.
- 3 eggs.
- 2 cloves of garlic.
- milk or water.

Method

- Crack the eggs into a measuring jug.
- Add an equal volume of milk or water to the measuring jug and whisk.
- Blend the liver and garlic in a food processor.
- Add the egg mixture and blend to a sponge mixture consistency.
- Empty contents into a baking tray.
- Bake at 180 degrees for 35 - 45 minutes.
- Allow to cool.
- Divide into 12 pieces and freeze.