

## **GOOD DOG BISCUITS**

- 1 3/4 c Whole wheat flour
  - 1/2 c Oatmeal
  - 1/2 c Cornmeal
- 1/4 c Liver powder (available at Health food stores)
  - 2 tb Brewer's yeast powder
  - 1/4 c Bone meal powder
  - 3 tb Powdered milk
  - 2 Eggs, lightly beaten
- 3 tb Wheat germ oil (you may Substitute bacon drippings Or vegetable oil)
  - 1/2 c Water
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Preheat the oven to 160/gas mark 3.

In a large bowl or in the food processor, combine the flour, oatmeal, cornmeal, liver powder, brewer's yeast, bone meal, and powdered milk.

Stir in the eggs, oil, and water and mix thoroughly. The dough will be very stiff and dry. Remove the dough to a lightly floured surface or pastry cloth. Roll or pat it into a rectangle 1/4 to 1/2 inch thick. Cut into-shaped biscuits with a small knife, or use cookie cutters. Place on a lightly greased or parchment-lined baking sheet and bake for 40 to 50 minutes until brown and dried through.