

Garlic Cookies

- 1 cup uncooked oatmeal
 - $\frac{3}{4}$ cup cornmeal
- 3 cup whole wheat flour
 - $\frac{3}{4}$ cup powdered milk
- 4 cloves garlic, minced (optional)
 - $\frac{1}{2}$ cup margarine
 - 1 tsp. bouillon granules
- 1 $\frac{1}{2}$ cup meat broth or hot water
 - 1 egg, beaten

Preheat oven to 160°/gas mark 3. Dissolve bouillon in meat broth, while still hot, put some of the broth into a blender with the garlic and blend on high. Pour all broth into large bowl, add margarine & oatmeal & stir. Let sit 5 minutes to cool. Stir in powdered milk, cornmeal & egg. Add flour, $\frac{1}{2}$ cup at a time, mixing well after each addition. Knead by hand, adding more flour if needed. Roll on floured surface to $\frac{1}{2}$ " thick, cut into shapes.

Place on greased cookie sheet.

Bake 50- 60 minutes, allow to cool & dry out until hard.