

Milk Bone Dog Biscuits

3/4 cup of hot water

1/3 cup of margarine

1/2 cup of powdered milk

1 tablespoon of salt

1 egg, beaten

3 cups of whole wheat flour

(variation— increase margarine to 1/2 cup and
add 2 teaspoons sugar)

In a large bowl pour hot water over the
margarine.

Stir in powdered milk, salt and egg.

Add flour 1/2 a cup at a time.

Knead for a few minutes to form a stiff dough.

Pat or roll to 1/2 inch thickness.

Cup into shapes.

Bake at 160/gas mark 3 for 50 minutes.

Allow to cool. They will dry out quite hard.

Makes 1 1/4 pounds of biscuits