

Puppy Pretzels

- 1 teaspoon brown sugar
- 2 teaspoons active dry yeast
- 2/3 cup water
- 3/4 cup whole wheat flour
- 3 tablespoons soy flour, low fat
- 1/4 cup nonfat dry milk
- 1 tablespoon dried liver powder
- 1 tablespoon bone meal flour
- 3/4 teaspoon salt
- 1 egg -- beaten (1/2 in recipe, 1/2 in glaze)
- 2 tablespoons cooking oil
- 3 tablespoons wheat germ

Dissolve yeast and sugar in warm water. Combine dry ingredients. Add half of the beaten egg, oil and yeast-water mixture. Mix well. Knead on a well floured board until dough is firm. Place in oiled bowl, cover and let rise until double in bulk. Shape into pretzels and place on greased cookie sheet. Bake in preheated 190/gas mark 5 oven for 15 minutes. Remove and brush with beaten egg and sprinkle with wheat germ. Return to oven and for about 15 minutes until nicely browned and quite firm.