

Scrumptious Carob Bake

6 cups white rice flour
1/8 cup peanut oil
1/8 cup margarine
1 Tbsp brown sugar
4 ounces carob chips,(or dog chocolate) melted
1 cup water
1/4 cup molasses
1/2 cup powdered milk

Mix dry ingredients in a large bowl. Add remaining ingredients and mix until blended. Dough will be stiff. Chill. Roll dough on a greased cookie pan and cut into shapes 1/2 inch thick. Bake at 150/gas mark 2 for 1 hour.

PLEASE DO NOT USE HUMAN CHOCOLATE FOR THIS RECIPE