

## **Surprise Snacks**

¼ cup hot water  
8 each chicken or beef bouillon -- cubes  
1 package dry yeast  
1 ½ cups tomato juice  
2 cups flour , divided  
2 cups wheat germ  
1 ½ cups whole wheat flour

Place the hot water and bouillon cubes in a large mixing bowl and mash with a fork. Sprinkle yeast over this mixture and let stand about 5 minutes, until yeast is dissolved. Add the tomato juice, half the flour and the wheat germ and stir to form a smooth batter. Gradually work in the remaining flour and the whole wheat flour with your hands. Divide the dough into 4 balls. Roll each ball out on a floured board to about 1/4" thick. Cut into shapes and place on ungreased cookie sheets about an inch apart.

Bake in a 160/gas mark 3. oven for 1 hour, then turn off the heat and let biscuits dry in oven for about 4 hours or overnight with the door propped open slightly.

Store in airtight container