

Wheat Dog Biscuits

3/4 cup hot water, beef broth or chicken broth

1/3 cup margarine

1/2 cup powdered milk

1/2 teaspoon salt (optional)

1 tbsp minced garlic

1 tbsp parsley flakes

1 egg, beaten

3 cups whole wheat flour

Preheat oven to 160/gas mark 3.

In large bowl, combine water or broth with margarine. Add powdered milk, salt garlic, parsley and egg. Stir in flour in 1/2 cup increments, mixing well after each addition. Knead the dough for 3-4 minutes and roll out to 1/2 inch thickness.

Cut into desired shapes, place on greased cookie sheet and bake for 50 minutes.

Remove from oven and let dog biscuits cool until dry and hard.

Makes approx. 1-1/4 pound dry dog biscuits.