

Original Lip Smacker's Cookie: "The People Cookie Made For Dogs"

INGREDIENTS:

3 cups whole wheat flour
(You may substitute 1-1/2 cups of Kibble Flour to 1-1/2 cups of whole wheat flour.)
1 cup yellow corn meal
1 cup rolled oats
2/3 cup powdered nonfat dry milk
1-1/2 cups chicken or beef broth, low salt
1/2 cup corn oil
(safflower oil can be substituted if your dog has a corn allergy)
3 large eggs (2 for recipe, 1 for cookie glaze,
1/4 cup molasses
1/2 cup dried apples, chopped
3 tbsp banana chips, chopped

Glaze - Beat 1 egg in a small dish & set aside

PRE-HEAT oven to 350 degrees F.

MIX: The dry ingredients together in a large bowl. (You may add chopped dried beef if desired.)

ADD: Oil, broth and eggs. Your dough should be firm. Let dough sit for 20-30 minutes. On a lightly floured surface, roll out dough to 1/4 inch thick. Cut into shapes.

PAINT: Cookies with the egg glaze. A pastry brush works best, however if you do not have one, try using a small spoon. Be sure to wipe off any extra glaze on top of cookie.

BAKE: for 25 - 35 minutes until golden brown. I prefer to turn off the oven leaving the cookies in it, while they cool. This helps preserve freshness as well as intensifying the flavor.

STORE: In an air-tight container for up to 4 weeks in the refrigerator.



"Remember the animals in your life are not just your pets, they're your friends." WNR

© 2008 Wendy Nan Rees. All Rights Reserved.