

## Dog Biscuits Recipes

### Ace's Favorite Cheesy Dog Biscuits

1 1/2 cups whole wheat flour 1 1/4 cups grated cheddar cheese 1/4 pound margarine -- corn oil 1 clove garlic --crushed 1 pinch salt 1/4 cup Milk --or as needed  
Grate the cheese into a bowl and let stand until it reaches room temperature. Cream the cheese with the softened margarine, garlic, salt and flour. Add enough milk to form into a ball.  
Chill for 1/2 hour. Roll onto floured board. Cut into shapes and bake at 375 degrees for 15 minutes or until slightly brown, and firm. Makes 2 to 3 dozen, depending on size.  
Yield: "24 biscuit

### Alfie And Archie's Dog Biscuits

- 2 1/2 cups whole wheat flour 1/2 cup dry milk --powder
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1 teaspoon brown sugar
- 6 tablespoons beef fat
- 1 egg -- beaten
- 1/2 cup ice water

1. Preheat oven to 350. Lightly oil a cookie sheet. Combine flour, dry milk, salt, garlic powder and sugar. Cut in meat drippings until mixture resembles corn meal. Mix in egg. Add enough water so that mixture forms a ball.

Using your fingers, pat out dough onto cookie sheet to half inch thick. Cut with cookie cutter or knife and remove scraps. Scraps can be formed again and baked.

2. Bake 25-30 minutes. Remove from tray and cool on rack.

### Apple Cinnamon Doggie Biscuits

- 1 package apple, dried
- 1 teaspoon Cinnamon --(I usually just shake some in)
- 1 Tablespoon parsley, freeze-dried
- 1 Tablespoon Garlic Powder
- 1 cup ice water
- 1/2 cup Corn Oil
- 5 cups flour
- 1/2 cup powdered milk
- 2 large eggs
- 1 tablespoon corn oil

Put the apples in a food processor so that pieces are small. Combine in a bowl all of the ingredients -- can add oil or water if dough is too dry. Using a rolling pin roll out dough to about 3/16" thick (can make thinner or thicker). Using a cookie cutter -- cut into shapes -- place on cookie sheets.

Bake at 350 degrees for approx 20 -25 minutes (until golden).

NOTE: if you substitute corn meal just subtract about 3/4 cup from flour and add Corn meal

### Aunt Bianca's Dog Biscuits

- 2 1/2 cups whole wheat flour
- 1/2 cup nonfat dry milk powder
- 1 teaspoon garlic powder
- 1 egg -- beaten
- Flavoring: Meat drippings, broth or water from canned tuna (enough to make a stiff dough).

Combine flour, powdered milk and garlic powder in a medium sized bowl. Add beaten egg, flavoring and mix well with hands. Dough should be very stiff. If necessary add

more flavoring.

On a well floured surface, roll out dough to 1/4 inch thickness. Cut with shaped cookie cutters of your choice.

Place biscuits on cookie sheets and bake at 350 degrees for 30 minutes.

#### Biscuits For Dogs

- 1 cup oatmeal – uncooked
- 1/3 cup margarine
- 1 tablespoon beef bouillon granules
- 5 1/2 cups hot water
- 1 tablespoon garlic powder -- optional
- 3/4 cup powdered milk
- 3/4 cup cornmeal
- 3 cups whole wheat flour
- 1 whole egg -- beaten

Pour hot water over oatmeal, margarine, and bouillon; let stand for 6 min.

Stir in milk, cornmeal, and egg. Add flour, 1/2 c. at a time; mix well after each addition.

Knead 3 - 4 min., adding more flour if necessary to make a very STIFF dough. Roll or pat dough to 1/2" thickness. Cut into dog bone shapes with cookie cutter.

Bake at 325 degrees for 50 min. on baking parchment. Allow to cool and dry out until hard.

Store in container.

#### Boo's Biscuits

- 3 1/2 cup whole wheat flour
- 2 cup Quaker oats
- 1 cup milk
- 1/2 cup hot water
- 2 beef or chicken bouillon cubes
- 1/2 cup meat drippings

Dissolve bouillon cubes in hot water. Add milk and drippings and beat.

In a separate bowl, mix flour and oatmeal. Pour liquid ingredients into dry ingredients and mix well. Press onto an ungreased cookie sheet and cut into shapes desired. Bake at 300 degrees for 1 hour. Turn off heat and leave in the oven to harden. Refrigerate after baking.

#### Bow Wow Biscuits

- 2 1/2 cups whole wheat flour
- 1/2 cup wheat germ
- 1/2 cup powdered milk
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 8 tablespoons bacon grease -- or margarine
- 1 egg -- beaten
- 1 teaspoon brown sugar
- 2 tablespoons beef broth -- or chicken
- 1/2 cup ice water
- 6 slices Bacon -- crumbled, optional
- 1/2 cup cheddar cheese, shredded -- optional

In a big mixing bowl, mix all the ingredients thoroughly to form a dough. Roll the dough out with a rolling pin and use a cookie cutter to make shapes for cookies. Bake cookies at 350 degrees for 20 - 25 min.

#### Bread Machine Dog Biscuits

- 3/4 cup Beef stock -- \*see Note
- 1 egg
- 3 tablespoons oil
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1/3 cup Bulgur -- \*see Note
- 1/3 cup Bran
- 1/4 cup nonfat dry milk
- 1/4 teaspoon Garlic powder
- 1 1/2 teaspoons yeast

Place ingredients in bread pan according to manufacturers directions and press "Dough" cycle.

When machine beeps, remove dough to lightly floured countertop and with a rolling pin, roll dough out to 1/4" thickness.

Using a dog bone cookie cutter (or any small seasonal cookie cutters), cut out dog biscuits and place on a lightly greased cookie sheet or one sprinkled with cornmeal. Re-roll scraps and repeat till all dough is used up. Place in a warm location and let rise 30 minutes.

Bake at 325 for 30 minutes until brown and no longer soft. Place on a rack to cool. Store in an airtight container.

\* Chicken, Vegetable Or use hot water and 2 or 3 -bouillon cubes.

\*\*If you don't have bulgur try substituting something like a 7-grain cereal.

#### Breath Busters Biscuits

- 1 1/2 cups whole wheat flour
- 1 1/2 cups Bisquick ◆baking mix
- 1/2 cup mint leaves -- loosely packed
- 1/4 cup milk
- 4 tablespoons margarine
- 1 egg
- 1 1/2 tablespoons maple syrup -- or corn syrup

Combine all ingredients in food processor, process until well mixed, mint is chopped, and a large ball forms. Press or roll on non-stick surface (floured board or ceramic) to a thickness of 1/4-1/2". Cut into 1x2" strips or with bone-shaped cookie cutter and place on non-stick cookie pan. Bake at 375◆for 20 minutes or until lightly browned.

Cool and store in air-tight container.

Makes about 30 medium biscuits.

#### Buddy Boys Dog Biscuits

- 1 cup whole wheat flour
- 1/2 cup all-purpose flour
- 3/4 cup nonfat dry milk powder
- 1/2 cup oats, rolled (raw) -- quick cooking
- 1/2 cup yellow cornmeal
- 1 teaspoon sugar

Cut in 1/3 cup shortening until mix is coarse crumbs. Stir in 1 egg. Dissolve 1 tablespoon instant chicken or beef bouillon granules in 1/2 cup water. Stir liquid into flour mix with a fork. Form dough into a ball and knead on floured board for 5 minutes. Divide ball in half and roll each portion until 1/2 inch thick. Use a cookie cutter or shape biscuits. Put 6 on a plate and microwave at medium for 5 to 10 minutes or until firm and dry to touch. Turn biscuits over after 1/2 cooking time.

#### Cheese and Bacon Dog Biscuits

- 3/4 cup Flour
- 1/2 teaspoon Baking Soda
- 1/2 teaspoon Salt
- 2/3 cup Butter
- 2/3 cup Brown Sugar
- 1 Egg
- 1 teaspoon Vanilla extract
- 1 1/2 cups oatmeal
- cup Cheddar Cheese --shredded
- 1/2 cup Wheat Germ
- 1/2 pound Bacon -- or bacon bits

Combine flour, soda and salt; mix well and set aside. Cream butter and sugar, beat in egg and vanilla. Add flour mix mixing well. Stir in oats, cheese, wheat germ and bacon. Drop by rounded tablespoon onto ungreased baking sheets. Bake at 350 for 16 minutes. Cool and let the critters enjoy!

#### Chicken Flavored Dog Biscuits

- 2 1/2 teaspoons dry yeast
- 1/4 cup warm water
- 1 teaspoon salt --optional
- 1 egg
- 1 cup chicken broth --slightly warmed
- 1 cup whole wheat flour
- 1/2 cup rye flour --optional
- 1/2 cup cornmeal
- 1 cup cracked wheat
- 1 1/2 cups all-purpose flour

In a large bowl, dissolve yeast in warm water. Add salt, one beaten egg, and the warmed chicken broth. Add all flour except the all-purpose flour and mix well. Slowly add all-purpose flour until a stiff dough is formed and it can be kneaded by hand. Knead for only a couple minutes, just enough to get the dough to hold together.

Roll out dough about 1/4" thick and cut with cookie cutters. Place biscuits on a large cookie tray and place directly in a 300 degree oven, they don't need to rise. Bake for 45 min. and then turn off the oven. You can let them sit in the oven overnight and in the morning they will be real hard and good for your dog's teeth.

You could also vary this recipe by adding milk for a milk-bone type biscuit or shortening for a little extra fat. Try different liquids and even honey or molasses, Check with your veterinarian for any other nutritional suggestions.

#### Dog Biscuits #1

- 2 1/2 cups whole wheat flour
- 1 teaspoon brown sugar
- 1/2 cup powdered milk
- 6 tablespoons butter
- 1/2 teaspoon salt
- 1 egg -- beaten
- 1/2 teaspoon garlic powder
- 1/2 cup ice water

Combine the flour, milk, salt, garlic powder and sugar. Cut in butter until mixture resembles cornmeal. Mix in egg; then add enough ice water to make a ball. Pat dough to 1/2" thick on a lightly oiled cookie sheet. Cut out shapes with a cookie cutter or biscuit cutter and bake on cookie sheet for 25 minutes at 350 degrees. Remove from the oven and cool on a wire rack.

To vary the flavor and texture, at the time the egg is added, add any of the following: 1 c. purred cooked green vegetables or carrots; 6 T. whole wheat or rye kernels; 3 T. liver powder. (The last two items are available in health food stores.)

Butter, margarine, shortening, or meat juices may be used.

#### Dog Biscuits #2

- 1 envelope dry yeast
- 1 cup rye flour
- 1/4 cup warm water
- 1/2 cup nonfat dry milk
- pinch sugar
- 4 teaspoons kelp powder
- 3 1/2 cups all-purpose flour
- 4 cups beef or chicken broth
- 2 cups whole wheat flour
- 2 cups cracked wheat or 1 c. cornmeal

#### GLAZE:

- 1 large egg
- 2 tablespoons milk

Place 2 oven racks in the upper and lower thirds of the oven. Preheat oven to 300 degrees. Sprinkle the dry yeast or crumble the compressed yeast over the water. Add the pinch of sugar and allow yeast to sit in a draft-free spot for 10 - 20 minutes.

The mixture should be full of bubbles. If not, the yeast is too old to be useful. Stir well to dissolve the yeast. In a large bowl, place all the dry ingredients and stir well to blend them. Add the yeast mixture and 3 cups broth.

Using your hands, in the bowl, mix to form the dough adding more broth if needed to make the dough smooth and supple. Half a batch at a time, knead the dough briefly on a lightly floured counter. (Keep the second batch of dough covered with a moist towel while shaping and cutting the first.)

Roll out the dough into 18 x 13 x 1/4" rectangle. Cut into desired shapes using 3 1/2" one cutter or 2 1/2" cookie cutter. Re-roll the scraps. Repeat procedure with remaining dough. For an attractive shine, lightly beat together the egg and the milk.

Brush the glaze on the cookies. Bake for 45 - 60 min. or until brown and firm. For even baking, rotate the cookie sheets from top to bottom 3/4 of the way thru the baking period. Use a small, angled metal spatula to transfer the cookie to wire racks to cool completely before using for the next batch.

#### Dog Biscuits #3

- 3 1/2 cups flour
- 4 teaspoons salt
- 2 cups whole wheat flour
- 1/2 cup dry milk
- 1 cup rye flour
- 1 egg
- 1 cup cornmeal
- 1 package dry yeast (1 T.)
- 2 cups cracked wheat
- 1 pint chicken stock

(Ingredients not generally available at grocery stores may be found at health food stores.) Dissolve yeast in 1/4 c. warm water. Add chicken stock and pour into dry ingredients. Knead for 3 minutes, working into a stiff dough. Roll dough into a 1/4" thick sheet and cut with cookie cutters (cutters shaped like dog biscuits are available). Bake in 300 degree oven for 45 min., then turn oven off and leave biscuits in oven overnight. In the morning the biscuits will be bone hard.

NOTE: This dough is extremely stiff to work with, but the end product is excellent!

#### Dog Biscuits #4

- 2 3/4 cups whole wheat flour

- 1/2 cup powdered milk
- 1 teaspoon salt
- 1/4 teaspoon garlic powder
- 1 egg
- 6 tablespoons vegetable oil
- 8 tablespoons water --(8 to 10)
- 2 jars Babyfood, Meat, Beef, Strained -- \*see Note

Mix all ingredients together and knead for 3 min. Roll out to 1/4 inch thick. Use a dog bone shaped cookie cutter, and place biscuits on an ungreased baking sheet. Bake in preheated oven at 350 degrees for 20 to 25 min.

MAKES approx. 2 dozen doggie biscuits

Note: Strain. Use beef, chicken or lamb

#### Dog Biscuits #5

- 1 cup whole wheat flour
- 1 cup white flour
- 1/2 cup powdered milk
- 1/2 cup wheat germ
- 1/2 teaspoon salt
- 6 tablespoons shortening
- 1 egg -- slightly beaten
- 1 teaspoon brown sugar
- 1/2 cup cold water

A special treat for your dog, cutters may be purchased at kitchen specialty stores. Stir dry ingredients well and then cut in the shortening. Stir egg and brown sugar into the flour mixture. Blend in water. Knead dough 10 to 12 strokes. Flour surface if dough sticks. Roll dough out to approximately 3/8 inches. Cut with a bone shaped cookie cutter. Bake at 325 degrees for 30 minutes or until dough is firm to the touch.

Makes about 40.

#### Dog Biscuits For Your Favorite Dog

- 2 cups whole wheat flour
- 1 cup cornmeal
- 2/3 cup Brewer's yeast
- 2 teaspoons garlic powder
- 1/2 teaspoon salt
- 2 egg yolks
- 3 beef bouillon -- or chicken
- 1/2 cup boiling water

Preheat oven to 375 degrees.

Mix well. Working with half the dough at a time, roll dough to 3/8 inch thickness. Cut into desired shapes.

Bake for 20 minutes on ungreased cookie sheet. Turn oven off but leave biscuits in oven until crunchy.

Makes about 1 pound of dog biscuits that you dog is sure to love

#### Doggie Biscuits

- 3/4 c Hot water or meat juice
- 1/3 c Margarine
- 1/2 c Powdered milk
- 1/2 ts Salt
- 1 Egg, beaten
- 3 c Whole wheat flour

Mix well - roll in to small logs in your hands and bake at 325 degrees for about 50 mins.

#### Doggy Biscuits

- 1 package dry yeast
- 1/4 cup warm water
- 2 cups beef broth -- at room temperature
- 1/4 cup milk
- 1/2 cup honey
- 1 egg -- beaten
- 1/4 cup margarine
- 1 teaspoon salt
- 2 1/2 cups flour
- 1 cup cornmeal
- 1 cup wheat germ
- 2 cups cracked wheat
- 3/4 cup wheat bran
- 3/4 cup oatmeal
- 3/4 cup grated cheddar cheese
- 3 cups whole wheat flour

#### TOPPING

- 1 cup beef broth
- 1/2 teaspoon garlic powder
- 3 tablespoons oil

In a small bowl, dissolve yeast in warm water. In a large bowl, combine beef broth, milk, honey, egg, bacon grease or margarine, and salt. Add yeast/water mixture and mix well. Stir in flour, corn meal, wheat germ, cracked wheat, wheat bran, oatmeal, and cheese. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand to make a stiff dough. Continue to knead for 4 to 5 minutes.

Pat or roll to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Cover lightly and let set (rise) for 30 minutes

#### Ellie's Dog Biscuits

- 1 cup bran
- 1 1/2 cups whole meal flour
- 1/2 cup olive oil --sunflower or Soya Olive is great for their coat
- 1/2 cup sunflower seeds
- 1 cup oatmeal
- 1 egg
- 1 cup milk or water
- 1 teaspoon brewers yeast
- 1/2 teaspoon salt or kelp
- 1/2 cup coconut 1
- comfrey leaf -- finely chopped. --(can add parsley etc.)

Mix everything together and form balls (or shapes!) with your hands.

Place on baking tray and flatten with a fork. Bake slowly at 150 degrees C until hard - about 40 - 45 minutes. I double the recipe and it makes heaps - about 2 trays.

#### Gingham Dog and Cat Biscuits

- 1 cup whole wheat flour
- 2 tablespoons wheat germ
- 1/4 cup bran flakes
- 1/4 cup soy flour
- 1 tablespoon molasses
- 2 tablespoons oil -- or fat
- 1 tablespoon kelp --or salt
- 1 teaspoon sage
- 1/2 teaspoon bone meal

- 1/3 cup milk --or water

Mix all ingredients together. Knead and shape into crescents, rounds or sticks for dogs. For cats, roll out and cut into narrow strips or ribbons. Bake 25-30 minutes in a moderate oven (350 degrees) until lightly toasted. Watch the narrow strips as they tend to get done sooner than the others. If the biscuits are not hard enough, leave them in the oven with the heat turned off for an hour or as long as desired.

#### Glazed Beagle Biscuits

- 2 teaspoons beef bouillon granules
- 1/3 cup Canola Oil
- 1 cup boiling water
- 2 cups rolled oats
- 3/4 cup cornmeal
- 1/2 cup milk
- 1 cup grated cheese
- 1 egg -- beaten
- 1 cup rye flour
- 2 cups white flour

Add bouillon and oil to boiling water then add oats. Let mixture stand for a few minutes. Stir in the cornmeal, milk, cheese, and egg. Slowly stir in the flours. Knead on a lightly floured surface until the dough is smooth and no longer sticky. Roll out to about 1/4 inch thick and cut into bone shapes. Place on a greased baking sheet. Spoon topping over biscuits. Turn them over and repeat with other side. Bake at 325 for 45 minutes or until lightly browned on bottom. Turn off the oven and leave biscuits in until cool.

#### Home Made Dog Biscuits

- 1 package active dry yeast
- 1 cup warm chicken broth
- 2 tablespoons molasses
- 1 3/4 cups all purpose flour --(1 3/4 to 2)
- 1 1/2 cups whole wheat flour
- 1 1/2 cups cracked wheat
- 1/2 cup cornmeal
- 1/2 cup non fat dry milk powder
- 2 teaspoons garlic powder
- 2 teaspoons salt
- 1 tablespoon milk
- 1 egg -- beaten

Dissolve yeast in 1/4 cup warm water, 110 to 115 degrees. Stir in broth and molasses. Add 1 cup only of the all purpose flour, all the whole wheat flour, cracked wheat, cornmeal, dry milk, garlic salt and mix well. On floured board, knead in remaining flour. Roll out 1/2 at a time to 3/8" thick. Cut in desired shapes. Place on ungreased baking sheet, brush tops with beaten egg and milk mixture. Repeat remaining dough. Bake at 300 degrees for 45 minutes. Turn oven off and let dry overnight.

Makes 42 to 48.

#### Jake's Dog Biscuits

- 2 1/2 cups whole wheat flour
- 1/2 cup powdered milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 teaspoon brown sugar
- 6 tablespoons margarine --or shortening
- 1 egg -- beaten
- 3 tablespoons liver powder
- 1/2 cup ice water

Preheat oven to 350 degrees. In a large bowl, combine flour, powdered milk, garlic powder, salt and sugar. Cut in margarine. Mix in egg, then add liver powder. Add ice

water until mixture forms a ball. Pat out dough 1/2" thick on a lightly oiled cookie sheet. Cut with any size cutter. Remove scrapes and redo. Bake 30 min.

#### Peanut Butter and Honey Dog Biscuits

3/4 cup flour  
1 egg  
1 Tablespoon Honey  
1 teaspoon peanut butter  
1/4 cup vegetable shortening  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/4 cup rolled oats  
1/2 teaspoon vanilla

Heat honey and peanut butter until runny (about 20 seconds in the microwave. Mix ingredients together and drop by 1/2 teaspoonful onto cookie sheet and bake at 350 degrees Fahrenheit for 8 to 10 minutes. My dog is a Pug, and a half a biscuit is plenty for her. So if you have a bigger or smaller dog, adjust the biscuit size (and the cooking time). This normally makes about 45 to 50 biscuits.

#### Peanut Butter Dog Biscuits

- 2 1/2 Cups Whole Wheat Flour
- 1/2 Cup Powdered Milk --non-fat
- 1 1/2 Teaspoons Sugar
- 1 Teaspoon Salt
- 1 Whole Egg
- 8 Ounces Peanut Butter --(1 jar)
- 1 Tablespoon Garlic Powder
- 1/2 Cup Cold Water

Mix above ingredients together, adding water after other ingredients are mixed. Knead for 3 to 5 minutes. Dough should form a ball. Roll to 1/2 inch thick and cut into doggie bone shapes. Bake on a lightly greased cookie sheet for 30 minutes at 350 degrees.

#### Pumpkin-Patch Dog Biscuits

- 1 1/2 cups whole wheat flour
- 1 tablespoon brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 4 tablespoons butter-flavored Crisco
- 1/2 cup pumpkin, canned
- 1 whole egg
- 1/2 cup buttermilk

Preheat oven to 400 degrees. Combine flour, cinnamon and nutmeg and cut in shortening. Beat egg with milk and pumpkin and combine with flour, mixing well. Stir until soft dough forms. Drop by tablespoons onto ungreased cookie sheet and bake for 12 to 15 minutes. Let cool and serve.

#### Traildog Biscuits

- 1 1/2 cups flour
- 1 1/2 cups whole wheat flour
- 1 tsp. garlic powder
- 1 cup rye flour
- 1 egg -- beaten
- 1 cup oats
- 1/2 cup vegetable oil
- 1 cup cornmeal
- 1 3/4 cups beef broth --or chicken
- 1/4 cup liver powder -- available in health food stores

Preheat oven to 300F. Mix all dry ingredients in a large bowl. Add egg, oil, and beef broth. Mix the dough, adding enough additional flour to make a dough that can be rolled. On a floured surface, roll to 1/2" thickness, then cut into shapes or squares. Prick with a fork. Bake for 2 hours. Turn the oven off, and let biscuits stand in oven overnight to harden. Store in airtight container.

#### Vegetarian Dog Biscuits

- 2 1/2 cups flour
- 3/4 cup Powdered Milk
- 1/2 cup vegetable oil
- 2 tbs. brown sugar
- 3/4 cup Vegetable Broth
- 1/2 cup carrots --optional 1 egg

Preheat oven to 300F. Mix all ingredients into a ball and roll out to about 1/4" thick. Cut with bone-shaped cookie cutter, or strips, or a cutter shape of your own choice. Place on ungreased cookie sheet and bake 30 minutes at 300F.

#### Western Ranch Biscuits

- 1 package dry yeast
- 1/4 cup warm water
- 2 cups beef broth -- warm
- 1/4 cup milk
- 1/2 cup honey
- 1 egg -- beaten
- 1/4 cup bacon grease -- or margarine
- 1 teaspoon salt
- 2 1/2 cups flour --(white, oat, or rye)
- 1 cup cornmeal
- 1 cup wheat germ
- 2 cups cracked wheat
- 3/4 cup wheat bran
- 3/4 cup oatmeal
- 3/4 cup grated cheddar cheese
- 3 cups whole wheat flour -- (approximately)

#### Topping:

- 1 cup beef broth
- 1/2 teaspoon garlic powder
- 3 tablespoons oil

In a small bowl, dissolve yeast in warm water. In a large bowl, combine beef broth, milk, honey, egg, bacon grease or margarine, and salt. Add yeast/water mixture and mix well. Stir in flour, corn meal, wheat germ, cracked wheat, wheat bran, oatmeal, and cheese. Add whole wheat flour, 1/2 cup at a time, mixing well after each addition. Knead in the final amounts of flour by hand to make a stiff dough. Continue to knead for 4 to 5 minutes. Pat or roll to 1/2 inch thickness. Cut into bone shapes and place on a greased baking sheet. Cover lightly and let set (rise) for 30 minutes. Bake in a 350◊ oven for 45 minutes or until lightly browned on bottom. Prepare topping during last few minutes. Turn off oven heat. Remove biscuits from oven. Immediately dip biscuits in topping. Return them to oven and leave biscuits in oven for several hours or overnight.

#### Wheatless Tuna Biscuits

- 1 cup yellow cornmeal -- \*see Note
- 1 cup oatmeal
- 1/4 tsp. baking powder
- 1/2 tsp. garlic powder
- 1 small can tuna in oil -- undrained
- 1/3 cup water

Grind oatmeal in processor to make a coarse flour. Set aside in small bowl. In food processor, whirr tuna with the oil, and water then add all the rest of ingredient. Pulse till

mixture forms a ball, Pulse to knead for 2-3 minutes. Knead on floured surface till it forms a soft ball of dough. Roll out to a 1/8"-1/4" thickness. Cut into shapes. Bake on lightly greased cookie sheet , at 350 for 20-25 minutes. Cool completely.

Note: or 1/14 cup corn flour

#### Wholesome Whole-Wheat Biscuits

- 2 1/2 cups whole-wheat flour
- 1/2 cup self-rising flour
- 1 tablespoon beef bouillon packet
- 3 tablespoons powdered milk -- optional
- 2 cloves garlic --crushed
- 1 whole egg --beaten
- 1 tablespoon molasses
- 3 tablespoons canola oil
- 1/4 cup water
- 2 tablespoons water

Measure dry ingredients into bowl. Blend with all other ingredients and chill for one hour.

On a floured surface, roll dough to 1/8 inch thickness and cut with cookie cutters or into strips 1 x 3 inches.

Bake at 300 degrees on cookie sheets for 30 minutes. Brush with melted butter if desired. Cool and serve.

#### Wolf-Dog Biscuits

- 2 cups whole wheat flour
- 3/4 cup cornmeal
- 4 tablespoons vegetable oil
- 2 cups all-purpose flour
- 4 beef bouillon cubes
- 2 cups boiling water
- 10 tablespoons bacon bits --optional garlic

Combine first 4 ingredients; mix well. Dissolve bouillon cubes in boiling water and add bouillon to flour mixture. Mix to make stiff dough. Roll onto a floured surface. Cut out shapes with cookie cutters (or a drinking glass turned upside down can be used). Bake in preheated 300 degree oven for 30 minutes. Let stand overnight to harden.

This is the basic recipe.

Variations could be that you use clear gravies from turkey, roast beef, etc. In place of bouillon cubes or clear soups. Crisp sausage bits could be used in place of bacon.

Different spices could also be used (Italian, parsley, thyme, etc.).