

## Doggy Delights

3/4 cup meat broth or bouillon  
1/3 cup vegetable oil  
1/2 cup dry powdered milk  
2 teaspoons honey  
1 egg, beaten  
2 1/2 cups whole wheat flour  
1/2 cup oat bran or oatmeal  
Cornmeal



In a large bowl oil, powdered milk, honey, and beaten egg. Stir. Combine broth, oil, powdered milk, honey, and beaten egg. Stir in flour and oats, 1/2 cup at a time. Knead for 3-4 minutes. Turn out on cornmeal-coated board and pat or roll to 1/2" thickness. Cut out shapes (bone-shaped cookie cutters are available in many cooking supply and department stores). Bake on greased or parchment paper covered cookie sheets at 325° for 50 minutes, or until hard. Allow to cool and dry completely before packing in airtight containers.