

## **Recipe for: Dog Biscuits**

**Makes: Several Dozen**

**From the kitchen of: Nature's Neighborhood**

- 2 teaspoons dry yeast
- 1/2 cup lukewarm water
- 2 tablespoons dry parsley
- 1 1/2 cups chicken broth
- 3 tablespoons honey
- 1 egg
- 5-6 cups whole wheat flour

Preheat oven to 350° F (180° C).

In a large bowl, dissolve yeast in warm water. Stir in the parsley, broth, honey, and egg. Gradually add flour until a stiff dough is formed.

Transfer to a floured surface and knead until smooth, about 3-5 minutes. Roll out to 1/4" thick. Cut out biscuits with small, bone-shaped cookie cutter. Place on ungreased cookie sheet, about 1/4" apart. Continue until all scraps are used.

Bake for 45 minutes, flipping after 30, or until slightly browned on both sides. Let cool overnight. For crunchier biscuits spread all biscuits on one cookie sheet and leave in oven overnight.

