Rover's Rewards (Dog Biscuits)

The Tampa Tribune

Ingredients

- 3/4 cup hot meat juices
- 2 tsp sugar
- 1/3 cup margarine
- 1 egg, beaten
- 1/2 cup powdered milk
- 3 cups whole-wheat flour
- 1/2 tsp salt

Instructions

1. In a large bowl, pour hot meat juices over margarine.
2. Stir in powdered milk, salt, sugar, and egg.
3. Add flour, 1/2 cup at a time, mixing well after each addition.
4. Preheat oven to 325°F.
5. Knead mixture 3-4 minutes, adding flour if necessary to make a stiff dough.
6. Pat or roll to 1/2" thickness and cut with a dog-biscuit-shaped cutter.
7. Place on a greased baking sheet and bake for 50 minutes.
8. Cool and dry.

ROVER'S REWARDS **THE TAMPA TRIBUNE**

3/4 cup hot meat juices 2 teaspoons sugar
1/3 cup margarine 1 egg, beaten
½ c. powdered milk 3 cups whole-wheat flour
½ teaspoon salt

In a large bowl, pour meat juices over margarine. Stir in powdered milk, salt, sugar and egg. Add flour, ½ cup at a time, mixing well after each addition. Preheat oven to 325 degrees. Knead mixture 3-4 minutes, adding flour if necessary to make a stiff dough. Pat or roll to ½" thickness, and cut with a dog-biscuit-shaped cutter. Place on greased baking sheet sand bake for 50 minutes. Cool and dry.

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