

Snakey's Favorite Oatmeal Rye Dog Biscuits
(vegan alternative ingredients in **bold type**)

1 cup uncooked oatmeal (the old fashioned kind in the cardboard tube; not instant)
1 tablespoon bouillon granules (beef, chicken **or vegetable**) (I use sodium free chicken)
1/3 cup creamy peanut butter (use low/no sodium if you can find it)
1 ½ cups hot water
3/4 cups nonfat powdered milk (**or powdered soy milk**)
3/4 cups yellow cornmeal
1 egg, beaten (or egg substitute **or 1/4 cup apple sauce**)
3 cups rye flour

Directions:

Preheat oven to 300 F.

In a large bowl pour hot water over oatmeal, bouillon granules and peanut butter. Let stand 5 minutes. Stir well to make sure peanut butter is melted.

Add powdered milk, cornmeal and egg. Stir well to mix. Add flour, ½ cup at a time, mixing well after each addition. Dough will become stiff like a sugar cookie dough. You may need to mix it with your hands after a while.

Knead 2 to 3 minutes on surface well dusted with rye flour, adding more flour if necessary to make a very stiff dough. Divide dough into 3 or 4 small sections to make it easier to handle. Pat or roll each section of dough to about 1/4" thickness. (I make mine thin on purpose so they don't retain moisture and they last longer.) Cut into shapes with metal cookie cutter and place on a lightly greased, nonstick baking sheet. Remold and reshape unused scraps of dough to get the most out of your dough. You'll figure out thickness once you make them a few times. (I use heart shape cutters so I can get the most out of the cookie sheet surface area.)

Bake for about 30 minutes (less time if you rolled them thin and they look crunchy) depending on how crispy they get. Allow to cool and dry out until hard. (I just turn off the oven but leave the pans in the oven so the cookies harden faster.) Store in airtight container.

I have no clue how many calories these have. Our vet seems to think that because they're thin, they're probably fewer calories than a store-bought cookie. Mine tend to be very thin but not so thin that they look burned.

You may find this makes too many cookies for your use. You may want to try a half recipe first or you can just share them with friends/family. The more thin and dry they are, the longer they'll last in an airtight container. If they're thick and retain moisture, they will mold after a few weeks, pretty much like bread.