

# Togo Treats

## A Dog-Biscuit Recipe

1 teaspoon 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

### Directions:

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 blend in flour, adding enough to form a stiff dough.

Transfer to a floured surface and knead until smooth (about 3-5 minutes). Shape the dough into a ball, and roll to 1/4-inch (6 mm) thick. Using small bone-shaped cookie cutters, make biscuits! Transfer to ungreased baking sheets, spacing them about 1/4 inch (6 mm) apart. Gather up the scraps, roll out again, and cut additional biscuits.

Bake for 30 minutes. Remove from oven and turn over. Bake for an additional 15 minutes, or until lightly browned on both sides. Let cool overnight. (After we finish baking all batches of biscuits, we turn off the oven, then spread all the biscuits out on one baking sheet and set them in the oven to cool overnight. The extra time in the oven as it cools off helps make the treats crispier and crunchier.)