

Reindeer Biscuits

Ingredients:

2 cups wheat flour
1 cup oatmeal, regular or quick cooking
1 tbsp parsley
½ cup dry milk powder
¼ tsp salt
2 eggs
1 cup creamy all natural peanut butter
½ cup cold water, maybe a tbsp. or two more

Directions:

Preheat the oven to 300 F. Grease your baking sheets. Mix the dry ingredients together. Add in the eggs and peanut butter. Stir until mixture becomes crumbly. Add in the ½ cup of cold water and mix well. If needed add in a tbsp. or two extra to get the dough to form into a nice ball. Roll out the dough on a wheat flour covered surface to about ¼ thick. Using your Christmas cookie cutters, cut out the cookies and place on the baking sheets. Bake the cookies in the oven for 50-60 minutes until they are dry and crisp, not burnt. Let cool and serve. We got about 36 mid-sized cookies out of the recipe.

