

Bacon Christmas Cookies For Dogs - To Drool For!

What You Need:

1 ½ cups whole wheat flour
1 cup white flour
1 cup powdered milk
1/3 cup fat from fried bacon
1 egg
1 cup cold water
fun/festive cookie cutters

What to do:

Preheat your oven to 300 degrees. Mix the dry ingredients well in a mixing bowl. Add in the bacon fat and stir. Add the egg and cold water to the mixture and stir until you have a nice firm dough. Roll out dough on a floured surface to ¼ inch thick. Cut out cookies and place them on an ungreased cookie sheet. Bake the cookies for about an hour, until they are crisp. Let them cool, and then chow down!

If for some reason you don't eat them all, store them in an air tight container for up to a week.

PS: These cookies make great gifts for your canine friends too.

