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## Lucy and Tillie's Favorite Doggie Peanut Butter Cookies

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$\frac{1}{2}$  Cup of All-Purpose Flour  
 $\frac{3}{4}$  Cup of Oats  
 $\frac{1}{4}$  Cup Wheat Germ  
 $\frac{1}{4}$  Cup Creamy Peanut Butter  
 $\frac{1}{4}$  Cup Vegetable Oil  
 $\frac{1}{4}$  Cup Honey  
1 Teaspoon Baking Powder  
 $\frac{1}{2}$  Cup Water

1. Combine all ingredients, mixing well.
2. Form mixture into  $1\frac{1}{2}$  inch sized balls and place on an ungreased cookie sheet. Flatten the balls with a fork (dip the fork into some flour before flattening balls otherwise the fork will stick).
3. Bake at 325°F (160°C) for 15 to 20 minutes or until golden brown.

Recipe makes about  $3\frac{1}{2}$ -4 dozen doggie treats.

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