

## Salad Bones

From Doggy Desserts by Cheryl Gianfrancesco

Ingredients	
Dough	
Mixed Vegetables (carrots, peas, celery, broccoli)	½ cup
Egg Yolk	1
Water	½ cup
Vegetable Oil	2 TBSP
Whole Wheat Flour	2 cups
Topping	
Egg White	1
Dried Parsley	1 TBSP
Dried Oregano	1 TBSP

1. Put the vegetables in a blender or food processor with the egg yolk, water, and vegetable oil. Puree until it resembles thick vegetable juice.
2. Put the flour in a large bowl and the vegetable mix. Mix well. Then knead the dough on a floured surface. Allow the dough to rest for at least 15 minutes.
3. Roll the dough out to a ¼ inch thickness and cut out shapes with a cookie cutter. Remember bite sized pieces are best.
4. Put the cookies on a double panned baking sheet lined with parchment, ½ inch apart.
5. Mix all of the topping ingredients together and brush the mixture on top of the cut out cookies.
6. Bake at 375 degrees for 20 minutes, until the dough is firm and the egg white has very lightly browned.
7. For harder cookies, turn the oven off and leave in the oven for 1 to 2 hours.

\*Freeze any remaining dough for later use.

\*Store cookies at room temperature in a plastic bag or plastic container for 2-3 weeks.