

Flea Hater's Vegetarian Dog Biscuits

Brewers yeast is a natural anti-flea remedy. Makes about 5 dozen bone biscuits.

Ingredients

1 c flour (extra flour will be needed for kneading)
1/4 c wheat germ
1/4 c brewer's yeast
1-2 tsp dried parsley (optional)
1 tsp salt
1 Tbs vegetable oil
2 eggs, beaten lightly
1/4 c finely grated cheese (about 2 oz) (optional)

Equipment

2 medium mixing bowls
1 small bowl
2 forks
Measuring spoons (1 tsp, 1 Tbs)
Measuring cups (1 c, 1/4 c)
Grater
1-2 baking sheets
Parchment paper (3-4 sheets)
Rolling pin (optional)
Small biscuit or cookie cutters

Prep before students arrive: Heat oven to 400 degrees. Line a sheet pan with parchment paper. Get out equipment. Students can work in three groups:

- 1) *Dry ingredients team* 3-4 students. Have students measure and mix flour, wheat germ, brewer's yeast, and salt together in a medium bowl. Stir gently with a fork to combine dry ingredients.
- 2) *Egg and oil team* 2-3 students. In a second bowl, lightly beat the eggs then add oil and stir gently. Put eggshells into Worm Box bucket.
- 3) *Cheese grating team* 1-2 students. Have students grate cheese into a small bowl.

Combine oil and egg mixture with the dry ingredients and cheese. Mix until well combined with several students taking turns. An adult does the final stir and dumps the dough out onto a lightly floured work surface. Knead about 2 minutes by hand on floured surface; dough will be sticky (extra kneading is fine). Help students scrap dough off their hands and back into the dough ball.

Place dough between parchment paper sheets. Roll dough out about 3/8 inch thick or as thick as a child's finger (can also pat into same thickness). Can also divide dough so more than one student can roll out at the same time. Cut out shapes with cutters; place on prepared baking sheet. Bake 10 minutes, rotate baking sheets. Bake 10 minutes longer. Turn off oven, leaving oven door closed. Leave pan in oven for 1 1/2 hours longer