
Veggie Bones

Ingredients:

- 3 Cups minced parsley
- 1/4 Cup finely chopped carrots
- 1/4 Cup shredded mozzarella or parmesan cheese
- 2 Tablespoons olive oil
- 2 3/4 Cups wheat flour
- 2 Tablespoons bran
- 2 Teaspoons baking powder
- 1/2 to 1 Cup water

Directions:

Preheat oven to 350 degrees. Lightly grease a large baking sheet.

Stir together parsley, carrots, cheese, and oil. combine all the dry ingredients and add to veggies. Gradually add 1/2 cup of water, mixing well. Make a moist but not wet dough. If needed, add a little more water. Knead for one minute.



Roll dough out to 1/2 inch thickness. Using cookie cutter cut out the shapes and transfer them to the baking sheet.

Bake for 20-30 minutes until biscuits have browned and hardened slightly. (They will harden more as they cool.) Speed cooling by placing them on wire racks. Store in airtight tin.