

Bark-B-Q Cookies

Submitted by: Patti Driscoll & Roxanne (RR 207),

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- 2 cups whole wheat flour
- 1/2 cup oatmeal
- 1/2 cup wheat germ
- 1/4 cup barbecue sauce
- 2 T vegetable oil
- 1/2 cup water

Preheat oven to 375.

Combine dry ingredients.

In a separate bowl, mix oil, water and barbecue sauce.

Add to dry ingredients, and

mix well. Knead together. Roll dough to 1/4 inch thick, cut with cookie cutter, and place on ungreased cookie sheet. Bake for 35 minutes, or until golden brown. Turn oven off and let cookies sit in oven for an hour or two to harden.



Rotty Butter Cookies

From Recycled Rotts Cookbook I

- 1 1/2 cups whole wheat flour
- 1 1/4 cups peanut butter
- 1/4 cup powdered milk
- 3/4 cup water
- 1/2 cup crumbled dry carrots

To dehydrate your own carrots. Grate carrots, place in a thin layer on a cookie sheet. Bake at 200 degrees until crispy.

Cream peanut butter, dry milk and water together. Add dry ingredients together. Knead until smooth. Roll into a layer 1/4" thick. Cut in desirable shapes. Bake at 350 degrees for about 25 minutes or until light brown. Cookies will crisp up as they cool. You can leave them in the oven if you want to harden further.