

# Dog Biscuits

Hue adjustment and wholesome goodness from natural, specialty grain ingredients

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>
Rye Flour	3 lbs	1360
<b>BriesSpecialty™ Malted Barley Flour L030</b>	<b>6.4 oz</b>	<b>181.4</b>
<b>Insta Grains® Malted Wheat Flour</b>	<b>1 lb</b>	<b>453.5</b>
Oatmeal	1 lb	453.5
<b>Insta Grains® Malted Wheat Flakes</b>	<b>12.8 oz</b>	<b>362.8</b>
<b>BriesSpecialty™ Malted Barley Flour D420</b>	<b>3.2 oz</b>	<b>90.7</b>
Barley Flour	8 oz	226.8
<b>Maltoferm® 10000</b>	<b>8 oz</b>	<b>226.8</b>
Peanut Butter	8 oz	226.8
<b>Insta Grains® Wheat Berries</b>	<b>3.2 oz</b>	<b>90.7</b>
Eggs	1.6 oz	45.3
Canola	.64 oz	18.1
Lecithin	.32 oz	9.1
Water	2 lbs 6.4 oz	1088.6
Tocopherol	.16 oz	.45



## Method

1. Preheat oven to 350° F.
2. Combine all dry ingredients in large bowl.
3. Beat egg, peanut butter, canola, lecithin, water and tocopherol in separate bowl.
4. Combine dry and wet ingredients mix until blended to cookie dough consistency.
5. Roll out to 1/2-inch-thick and cut into desired shapes. (refrigerate for 1-2 hours if dough is too sticky).
6. Bake for 10-12 minutes.

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