



Good Dog Cookies

READY IN



45 min.

SERVINGS



12

CALORIES



141 kcal

DESSERT

Ingredients

- 2 cubes beef bouillon cubes
- 2 tablespoons brown sugar
- 1 eggs beaten
- 0.8 cup skim milk powder dry
- 0.5 cup vegetable oil
- 0.8 cup water boiling
- 2.5 cups flour whole wheat

Equipment

baking sheet

oven

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease one cookie sheet.

Dissolve bouillon cubes in boiling water and allow to cool.

Combine the flour, dry milk, egg, oil, beef broth and brown sugar.

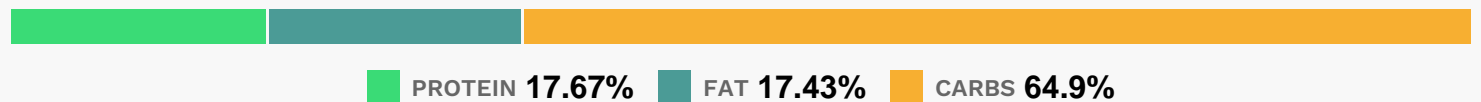
Mix well and knead dough for 1 minute.

On a floured surface roll out dough to about 1/4 inch thickness.

Cut out bones and place on cookie sheet.

Bake for 30 minutes and allow to cool.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:9.4221739924472%

Nutrients (% of daily need)

Calories: 141.34kcal (7.07%), Fat: 2.85g (4.39%), Saturated Fat: 0.54g (3.38%), Carbohydrates: 23.91g (7.97%), Net Carbohydrates: 21.23g (7.72%), Sugar: 5.98g (6.64%), Cholesterol: 15.15mg (5.05%), Sodium: 87.13mg (3.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.51g (13.02%), Manganese: 1.02mg (51.06%), Selenium: 18.69µg (26.7%), Phosphorus: 169.57mg (16.96%), Magnesium: 43.35mg (10.84%), Calcium: 107.26mg (10.73%), Fiber: 2.67g (10.7%), Vitamin B1: 0.16mg (10.56%), Vitamin B2: 0.17mg (10.27%), Vitamin B6: 0.14mg (6.81%), Zinc: 1.01mg (6.7%), Potassium: 233.39mg (6.67%), Vitamin B3: 1.32mg (6.61%), Vitamin D: 0.9µg (5.99%), Vitamin B12: 0.34µg (5.61%), Iron: 1.01mg (5.59%), Copper: 0.11mg (5.58%), Vitamin B5: 0.48mg (4.78%), Folate: 16.55µg (4.14%), Vitamin A: 185.48IU (3.71%), Vitamin K: 3.83µg (3.65%), Vitamin E: 0.36mg (2.43%)