

cheese & bacon cookies

A tasty combination of meat, eggs and cheese - a true dog's delight!



*Has two speeds:
"On and off."*

3/4 cup flour	1 teaspoon vanilla essence
1/2 teaspoon baking soda	1 1/2 cups oats
1/2 teaspoon salt	1 cup cheddar cheese, shredded
2/3 cup butter	1/2 cup wheatgerm
2/3 cup brown sugar	250g bacon, trimmed of fat, chopped
1 egg	

Pre-heat the oven to 180°C.

Combine flour, soda and salt in a medium bowl. Mix well and set aside.

In a large bowl, cream butter and sugar, then slowly beat in egg and vanilla. Add flour mixture, mixing thoroughly. Stir in oats, cheese, wheatgerm and bacon.

Drop spoonfuls of mixture onto a tray that has been greased or lined with baking paper. Bake for 15–20 minutes or until brown.

Cool on a wire rack and serve, one or two at a time.

When completely cool, keep in an airtight container, in the fridge, for up to two weeks.

Makes about 15 cookies.