

4 cups spent grain  
4 cups flour  
1 cup peanut butter  
1 egg

- 1) Combine all ingredients in large bowl and mix w/ hands.
- 2) Add water  $\frac{1}{2}$ c at a time to maintain a consistency slightly wetter than cookie dough.
- 3) Roll mixture on cookie sheet. The mix won't rise while baking, so roll into the thickness you want.
- 4) Bake @ 350° for 45 minutes.
- 5) Remove from oven & cut into snack size pieces (I use a pizza cutter).
- 6) Break apart & divide pieces between 2-3 cookie sheets, spacing so that pieces are spaced out.
- 7) Bake at 350° for another 60 minutes.
- 8) Remove from oven and check for 'doneness'. If they don't 'give' when you push on them, place them on a cooling rack.
- 9) Return any pieces that are not done to the oven for another 30 minutes at 350°.
- 10) Repeat steps 8 & 9 until all pieces are done.
- 11) Allow treats to cool, then store in the refrigerator in an airtight container.

Warning: since dogs are allergic to hops, don't use any grain where you added first wort hops to the mash!!!