



## Bacon Treats

### Ingredients

1 1/2 cups whole wheat flour

1/2 cup wheat germ

1/2 cup melted bacon fat + 1-2 pieces of chopped up bacon

1 large egg

1/2 cup cold water

Preheat the oven to 350°F.

Combine all ingredients in a medium bowl and mix by hand until dough forms. Add more flour if the dough is too sticky. Add more bacon fat or water if the dough is too stiff. Roll out onto a floured surface, to a thickness of just under 1/2-inch. Cut into 1×4-inch bars and transfer to a cookie sheet. Poke divots into the bars (I use the end of a chopstick) and bake in a preheated oven for approximately 20 minutes or until lightly browned. Turn the oven off, flip the bars, and place back in the oven until cool (this will further crisp them). Treats can be stored in an airtight container at room temperature.