

## Peanut Butter Oat Biscuits

2 cups all purpose flour

1/2 cup wheat germ

1/2 oat bran

1 cup milk (we found them a bit dry so maybe a bit more liquid)

1/2 cup natural peanut butter

1 egg

Preheat oven to 350 F

In a large bowl, combine the dry ingredients, in the food processor, combine the milk and peanut butter and process to liquefy. Add the egg and process until egg is mixed in. Poor the liquid mixture into the dry and stir into dough. Turn dough out onto a lightly floured surface and roll to 1/4 inch thickness. Use cookie cutter to cut into shapes. Bake for 30mins or until lightly browned on top. Store in the refrigerator in an airtight container.