



## Bull Cookies (and More)

**Uzzi and I love it when Mom writes a book. She always writes about making yummy treats for the species she's writing about and we get to taste test what she makes.**

*Martok*

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Photo by Sue Weaver Uzzi and I love it when Mom writes a book. She always writes about making yummy treats for the species she's writing about and we get to taste test what she makes. Now she's writing about cattle so we got to eat Bull Cookies today. Yum yum!

Here is the recipe for Bull Cookies and recipes for Imbir's Horse Treats and my favorite goat cookie, Martok's Tasty Tidbits.

Make some for your animals and throw in some peppermint chips; Uzzi and I think they are the BEST!

**Bull Cookies** 4 cups uncooked old-fashioned oatmeal 8 tablespoons of flour ½ cup molasses ¾ cup water

Preheat oven to 350 degrees. Combine all ingredients in large mixing bowl. Stir until mixture is the consistency of thick cookie dough. Drop tablespoons of dough on a greased cookie sheet, spacing cookies 1 inch apart and flattening slightly to form portions about the size of a silver dollar. Bake approximately one hour, until crisp.

**Imbir's Horse Treats** 1 cup sweet feed for horses 2 cups bran 1 cup flax seed 4 large carrots 1 cup molasses ½ cup brown sugar 1 cup applesauce

Preheat oven to 350 degrees. Combine molasses, brown sugar, carrots and applesauce in one bowl and dry ingredients in another one. Slowly combine molasses mixture with dry ingredients, adding only enough molasses mixture to form thick dough. Drop tablespoons of dough on a greased cookie sheet, spacing cookies one inch apart and flattening slightly to form portions about the size of a silver dollar. Bake at 350 degrees for one hour; turn and bake approximately 45 minutes until crisp.

**Martok's Tasty Tidbits** 1 cup sugar 1 cup flour ½ c. of additional tasty tidbits such as finely diced raw apple, lightly crushed peanuts, grated carrot, raisins or other dried fruit ½ cup molasses ½ cup vegetable or corn oil

Preheat oven to 350 degrees. Combine sugar, flour, and crushed or grated items, then add oil and molasses. Stir until well blended. Mix should be sticky; if runny, add a little flour; if it's too thick, add a dab of molasses. Divide into small balls, place on greased cookie sheet and bake for 10-15 minutes or until crisp.

Optional: replace up to ¼ cup of the additional tidbits with crushed peppermints

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