

1 cup crunchy (or extra-crunchy) natural peanut butter
3 cups quick oats
 $\frac{1}{2}$ cup honey
 $\frac{1}{2}$ cup low-sodium chicken or beef bouillon powder
 $\frac{1}{2}$ cup warm water

- 1.** Preheat the oven to 350 degrees.
- 2.** Warm the peanut butter in the microwave for about 1 minute, until it's soft enough to mix with the other ingredients.
- 3.** Grind 2 cups of the quick oats in a food processor or blender until a coarse flour.
- 4.** In a large bowl, thoroughly mix together all the ingredients.
- 5.** Drop the dough onto a breadboard sprinkled with flour or more ground quick oats. Work the dough on the board until you can make a ball. Roll out the dough to about $\frac{1}{4}$ inch thick.
- 6.** Use a 3-inch dog bone-shaped cookie cutter to cut the dough into shapes.
- 7.** Place the cookies on greased cookie sheets. (The dough is soft and crumbly, so transfer the cut-out shapes gently.)
- 8.** Bake for about 10 minutes or until the bottoms of the cookies are golden brown.
- 9.** Remove from the oven, let cool thoroughly, and store in an airtight container.