

Cook with Books: Harry the Dirty Dog

by Jen Geary



This month's Cook with Books story is *Harry the Dirty Dog*.

There is a [great {free!} unit with printables for Harry the Dirty Dog](#) at Homeschool Share that I recently used with my four year old daughter.

Harry is a dog who doesn't like baths, and one day he escapes from the bath and goes on an adventure around town. When he comes back home he is so dirty that his owners don't even recognize him at first! This is such a cute story and my daughter loved the book and the fun activities we did.



One of her favorite things we did was making dog bone pretzels! We mixed the wet and dry ingredients. It takes a lot of flour!



You've got to stir, stir, stir!



When you've got all of your flour mixed in, it's time to knead the dough on a floured surface.



Then take a section of the dough and shape it like a dog bone. When you have the shape you like, brush a little egg on top before baking.



Voila! Dog bone pretzels!

Here's the full recipe:

Ingredients

- 1.5 cups lukewarm water
- 1 packet of active instant yeast
- 1 teaspoon of salt
- 1 tablespoon of sugar
- 3.75-4.0 cups of all-purpose flour--If you want to mix in whole wheat flour, that will work, too.
- 1 large egg, beaten
- coarse salt or cinnamon sugar for sprinkling

Directions

1. Preheat your oven to 425 F. Line a baking sheet with parchment paper.
2. Stir the yeast into the lukewarm water until it's fairly well mixed. A few clumps are okay. Add in your salt and sugar and stir until they are mixed in.
3. Add in your flour, a cup or so at a time. It's going to get really thick! You don't want the dough to be sticky when you're done mixing.
4. Knead the dough on a floured surface for about three minutes.
5. Pull off a section of dough--the size isn't important. Roll the dough out like you're making a rope and then push the ends in to make the ends of the bone. I found that when I pinched the sides of the ends out they looked more like bones when they were done baking. Place your finished bones on the parchment paper.
6. Beat the egg in a bowl or cup and then brush it over the bones.
7. Bake the bones for about 10 minutes at 425 F.
8. Melt a little butter on the bones and sprinkle them with coarse salt or with cinnamon sugar--or they're yummy just plain!

Enjoy!