Skits loves these biscuits! You can make this recipe online and in a kitchen.
If you're making real biscuits in a kitchen, have a grown-up help you. Always ask a grown-up to help BEFORE you use an oven. Remember to wash your hands before you start cooking.
Ingredients

- measuring cup
- wooden spoon
- tablespoon
- mixing bowl
- cookie sheet
- oven mitts

Step 1

First, find the tools you'll need.
Next, find and **measure** your **ingredients**. When you measure an ingredient, use the recipe to **check** the **amount** you need. Notice that the measuring cup has lines with numbers. Be sure that the amount you use is **level** with the right number on the measuring cup.

**measure**: when you measure, you find the size or amount of something.
**ingredients**: an ingredient is one of the things that goes into the mixture.
**check**: when you check something, it means you make sure it’s right.
**amount**: an amount of something is how much of it there is.
**level**: when something is level, that means it is flat like straight line.
Step 3

Now set the oven to 350 degrees. This will give it time to heat up to the right temperature before you need to bake your biscuits.

degrees: you measure how hot or cold something is with degrees.
temperature: the temperature of something is how hot or cold it is.
Next, use the wooden spoon to **combine** the whole-wheat flour, cornmeal, egg, and sunflower seeds in a mixing bowl. Pour in the water and the vegetable oil. Stir the **mixture** until there are no more big lumps.

**combine**: when you put two things together, you combine them.

**mixture**: when you put two or more things together, you make a mixture.
Step 5

Then, sprinkle some flour on the table or counter. If the dough is really sticky, add a little more flour. Mush and squish the dough for about a minute. When squeezing the dough feels like squeezing your earlobe it's ready!

add: to add means to put things together.
Now, divide the dough into portions the size of a tablespoon. Take each portion and roll it into a log about as thick as your thumb. Pinch the ends to make a dog bone shape or any shape you want.

**divide**: to divide means to take apart into pieces.

**portions**: a portion is a part of something.
Step 7

Next, put your shaped dough on a cookie sheet. Now, put on your oven mitts. With the help of a grown-up, carefully put the cookie sheet in the oven.
Step 8

Then, set the timer for 35 minutes. Bake your biscuits until they are golden brown. They should be more like the color of my fur than the color of Skits' fur.
Step 9

Finally, when the timer goes off, put on the oven mitts to take the biscuits out of the oven, with the help of a grown-up. Turn off the oven. Make sure you let the biscuits cool before sharing them with your four-legged friends—no matter how much they beg.