

Dog Biscuits



Basic Up Yonda Farm recipe

- 3 cups flour (white, unbleached, or wheat)
- $\frac{3}{4}$ cup cornmeal (yellow or white)
- 1 cup low sodium stock (chicken, beef, or vegetable)
- 4 tablespoons butter

Instructions:

Move baking rack to the center of the oven and preheat to 325°F. Warm stock and butter in the microwave or on stovetop until butter is melted, not boiling. While heating, mix dry ingredients in a large bowl and make a large well (or depression) in the center of the mixture. Pour warmed liquid ingredients into the well and slowly mix from the center out to incorporate all of the ingredients. Once a loose dough has formed you may finish mixing with your hands and knead for 4-5 minutes. Break dough into 2 balls and roll each out into $\frac{1}{4}$ " thick sheets on a lightly dusted (with flour) work surface. Cut with cookie cutters and place onto a baking sheet. Bake at 325 on the center rack for 30-35 minutes or until lightly browned. Cool completely before storing in airtight containers.

Notes:

Broth can be used in place of stock, but consider the sodium content prior to substituting. The trimmings can be reformed into balls and rerolled to make the most out of your dough. The thinner these are rolled, the quicker the cooking time and crisper the finished product. Yes, these are ok for humans to eat, and particularly tasty with hummus.

