

Parmesan Herb Treats

1 package dry yeast
1/4 cup lukewarm water
2 cups chicken stock
2 tablespoons olive oil
1/2 cup parmesan cheese
1/2 cup non-fat dry milk
2 tablespoons dried parsley 1 teaspoon oregano
2 teaspoons dried minced garlic
1 cup whole wheat flour
1/2 cup rye flour
1/2 cup rice flour
1 cup cracked wheat

For the Glaze - 1 egg, 1 tablespoon milk

Preheat oven to 165/gas mark 3. In a large bowl, dissolve yeast in water. Add stock, oil, cheese, dry milk, and herbs. Gradually blend in the flours and cracked wheat. Add enough wheat flour to form a stiff dough.

Transfer to a floured surface and knead until smooth (about 3-5 minutes). Shape the dough into a ball and roll to 1/2-inch (12 mm) thick. Using round or crescent-shaped cookie cutters, cut out treats. Place on ungreased baking sheets, spacing them about 1/4-inch (6 mm) apart. Gather up the scraps, roll out again, and cut additional biscuits.

Bake for 45 minutes. Remove from oven. In a small bowl, whisk together the egg and milk for the glaze. Brush the biscuits with glaze, turn and brush other side. Bake for an additional 30 minutes. Let cool overnight.

Makes about 4 dozen 3-inch (7.5 cm) treats.