

Peanut Butter Bones

1 package dry yeast
1/2 cup lukewarm water
1 cup mashed potatoes
1 cup milk
1/4 cup molasses
1/2 cup chicken stock 1 cup chunky peanut
butter
1 cup whole wheat flour
1/2 cup rye flour
1/2 cup rice flour
1 egg
2 cups all-purpose white flour

Preheat oven to 160/gas mark 3.

In a large bowl, dissolve the yeast in water. In a large saucepan, mix together the potatoes, milk, molasses, stock, and peanut butter. Heat, stirring frequently until boiling. Remove from heat and let cool to room temperature. Add yeast mixture. Gradually blend in the egg, wheat, rye, and rice flours. Add enough white 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 cookie cutters, cut out biscuits. Place on ungreased baking sheets, Bake for 45 minutes and cool in oven overnight.

