



## Easy Cheesies

### Prep & Ingredients

- 2 cups rice flour, plus more for rolling out
- 1 1/2 cups loosely packed grated cheddar cheese
- 1 TBS dried oregano
- 2 large eggs
- 1/2 cup beef, chicken, or fish stock
- 3 TBS olive oil or safflower oil



### Directions

1. Preheat the oven to 300 degrees F.
2. Dust a baking sheet lightly with rice flour
3. In a large bowl, toss the rice flour, cheese, and oregano together by hand until blended
4. Add the eggs, stock, and oil to the flour mixture and blend with a fork
5. Once mixture is blended, knead briefly to gather into a ball and transfer directly to the baking sheet
6. Flatten the ball and shape into a square
7. Dust the top of the dough with additional rice flour and roll into a 10 inch square
8. Cut into 1 inch squares
9. Bake for 35 minutes for soft cookie or 50 minutes for a drier cookie
10. Remove from the oven and allow to cool on the baking sheet
11. When cooled break them apart at the cut lines

### Extras

Yield : 100 cookies

Store extras in the fridge for up to 2 weeks or the freezer for up to 2 months.

Rice flour is gluten-free but can be difficult to work with because it doesn't help the dough hold its shape. The egg and cheese will help hold everything together.

RolloverU: Dog services

[www.rolloveru.org](http://www.rolloveru.org)

[www.facebook.com/RolloverUniversity](https://www.facebook.com/RolloverUniversity)

Cindy Peters

[info@rolloveru.org](mailto:info@rolloveru.org)

(785) 236-0630