

C O U N T Y R O A D C H E D D A R C H E E S E D O G C O O K I E S

Ingredients:

- 3 cups organic whole wheat flour
- 4oz grated organic cheddar cheese
- 2 large organic eggs
- $\frac{2}{3}$ cup water



Instructions:

- 1. Heat oven to 350 degrees.
- 2. Line a baking sheet with parchment paper.
- 3. In a large bowl mix all ingredients well.
- 4. Turn out onto a flat surface and knead until an even textured dough comes together.
- 5. Roll to approximately 1/4" thick and use a cookie cutter to cut whatever shape you desire.
- 6. Place cut outs on the prepared cookie sheet about 2" apart and bake at 350 for 20-30 minutes (depending on the size of the cutouts).
- 7. After all of the biscuits are baked place a cooling rack on a baking sheet and place all the biscuits on the cooling rack.
- 8. Put in the oven on your lowest temperature setting and let them dry very thoroughly (you want them to be entirely dry and crunchy or they will not be shelf stable).

Note: Once completely dry and hardened let cool completely and store in an air tight container for up to two weeks.