

JENNI MARIE'S TEST KITCHEN

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Chicken & Cheese Flavored Rice Biscuits

Makes 45-60 biscuits (depending on how you roll/cut them)

Equipment Needed:

- Stand Mixer Fitted with Paddle Attachment
- Kitchen Scale
- Measuring Cups & Spoons
- Rolling Pin
- Parchment Lined Baking Sheet
- Biscuit or Cookie Cutter

Directions:

1). Gather all ingredients & equipment. Preheat oven to 350°F. Line a cookie sheet with parchment paper & set aside. Measure all ingredients into the bowl of a stand mixer. Mix on low speed until it starts to come together, and then mix for another 1-2 minutes on medium speed, or until a stiff dough has formed, and pulled away from sides and bottom of bowl. If dough seems too sticky, add more AP flour 1 T. at a time until dough pulls away from sides of bowl.

- **1 C. (165g.) Rice Flour (brown or white - doesn't matter)**
- **1 t. Salt**
- **1/2 C. (90g.) Potato Starch (sub w/ cornstarch or tapioca starch)**
- **4 C. (100g.) Crispy Rice Cereal**
- **3 T. (15g.) Nutritional Yeast (optional for cheese flavor)**
- **2 T. (15g.) All-Purpose Flour (plus more for dusting surface)**
- **2 Large Eggs**
- **2 T. (30ml.) Olive Oil**
- **1/2 C. (118ml.) Chicken Stock/Broth (sub w/ beef or veggie broth)**

2). Dust countertop with AP flour and turn dough out onto the floured surface. Form dough into a large "burger-like" shape, and sprinkle with more flour. This is a sticky dough, so you want to continue to keep it well floured, so it doesn't stick to your surface or rolling pin. Roll dough out until it's about 1/4" thick (or thinner). You can make these as thick or thin as you want. I like mine to be similar in thickness to a saltine cracker. Use a cookie or biscuit cutter to cut out the treats and place them on the prepared baking sheet. They don't expand during baking, so no need to space them out much. Bake for 20-25 minutes, turning pan and flipping each treat halfway through for even browning. Some of my cookie sheets brown these faster than others, so just keep an eye on them, and pull them a little early if necessary. My dogs LOVE these treats, and they are a little easier on the tummy if your dog has food sensitivities.

