



FARM DOG COOKIES

BY: Kiler Ridge
adapted from Vine & Grind

Yield: about 42 larger (3 1/2" dog-bone) biscuits, 60 smaller (round) biscuits

INGREDIENTS

- 2 cups brown rice flour
- 1 cup rolled oats
- 1 tablespoon mint, finely chopped
- 1/2 cup nonfat dry milk
- 1/2 teaspoon sea salt
- 2 large eggs
- 1 cup olive oil peanut butter
(either chunky or smooth),
made with Kiler Ridge EVOO (see below)
- 1/2 cup + 1 tablespoon cold water, or
enough to make the dough come together



DIRECTIONS

- 1. Make the **olive oil peanut butter** using the recipe below.**
- 2. Preheat the oven to 300°F.**
- 3. Lightly grease a couple of baking sheets, or line them with parchment.**
- 4. Mix together the rice flour, oats, mint, dried milk, and sea salt. Add the eggs and olive oil peanut butter, stirring to combine; the mixture will be crumbly. Add enough water to bring the dough together.**



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5. To make biscuits using a dog-bone cutter, roll the dough about 1/4" thick, and cut with a 3 1/2" cutter (or the size of your choice). Gather and re-roll the scraps, and continue to cut biscuits until you've used all the dough.

OR To make dog cookies, drop the dough in walnut-sized balls onto the prepared baking sheets. Flatten them to about 1/4".

6. Bake the biscuits for about 20 to 30 minutes, baking the smaller cookies for a shorter amount of time. When finished, the biscuits will be dark golden brown, and will be dry and crisp all the way through. Remove the biscuits/cookies from the oven, and cool right on the pans.

Extra Virgin Olive Oil Peanut Butter

Makes 1 1/2 cups natural peanut butter

- 2 cups roasted, unsalted peanuts
- 1/2 tsp. salt (optional)
- 1 tablespoon granulated sugar (optional)
- 1/4 cup Kiler Ridge EVOO

Place the peanuts in the jar of your blender. Add the salt and sugar if using. Pour the olive oil over the peanuts and wait 30 seconds until the oil flows to the bottom of the jar. Turn the blender on high. Process until the desired level of creaminess or up to two minutes for super creamy peanut butter. It may be necessary to turn off the blender a few times and scrape down the sides of the blender jar. Store tightly covered in the refrigerator for up to 6 weeks.



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