

Golden Pumpkin Nibs (for dogs)

Ingredients			Bakers %
Semolina flour	0.25 lbs.	113 grams	100%
Wheat germ	0.10 lb.	45 grams	40%
Flax seeds	0.03 lb.	13.6 grams	12%
Non-fat milk powder	0.10 lb.	45 grams	40%
Eggs	0.15 lb.	68 grams	60%
Pumpkin (cooked - <i>Libby brand canned pumpkin works well</i>)	0.40 lbs.	181 grams	160%
Wheat or oat bran	0.15 lb.	68 grams	60%
Yeast	0.04 lb.	18 grams	16%
Brown or white rice flour	0.35 lb.	158 grams	149%
Canola or olive oil	0.03 lb.	13.6 grams	12%
Molasses	0.06 lb.	27 grams	24%
TOTAL	1.51 lbs.	685 grams	

Method

- Place all ingredients in a bowl of a mixer fitted with a paddle attachment.
- Mix until the dough comes together into a good molding consistency.
- If the dough is too dry due to a dry pumpkin, add enough water to just bring the dough together.
- This dough should be stiff but "rollable."
- Divide dough into 2 equal portions.
- Using brown rice flour or semolina as bench flour, roll each portion into a 25 inch length rope.
- Slice rope into 1/3 inch portions on a diagonal left and right creating triangles.
- Score with a fork in the center to facilitate breaking in half if desired.
- Place on rye screens.
- Bake in 300 degree F oven for 30 minutes.
- If biscuits start to brown, lower oven temperature to 250 degrees F.
- Turn off oven, push pans to the back of oven, and let the oven come to room temperature with door open, before removing dog nibs.
- Package when nibs come to room temperature and are totally dry inside.