



# Bow Wow Breadsticks™

a recipe by *The Norfolk Nibbles Treat Boutique™*



Yield ca. 24 cookies\*



60 minutes\*\*

## ingredients

1 c all-purpose flour  
1 c whole wheat flour  
1 tsp baking power  
1/2 tsp salt  
1/4 - 1/2 c shredded sharp cheddar  
6 - 8 slices, crisp bacon, finely crumbled  
3 tbsp warm bacon grease  
1/2 - 3/4 c water, chicken stock, or milk



\*Yield depends on the thickness dough is rolled to and the size of the strips

\*\*Time will vary depending on the size of cookie sheets used and dexterity of the baker ;)

## directions

1. Combine flour, baking powder, and salt.
2. Mix in the grated cheese, crumbled bacon, and bacon grease to form a coarse meal.
3. Gradually add the liquid until you achieve the desired consistency.
4. Tip dough out on to a lightly floured surface and knead it into a ball. Roll it out to about 1/4 inch thick. Cut into strips about 1/2 inch wide, to whatever length you desire.
5. Place strips on an ungreased baking sheet twisting them and then lightly pressing each end to the sheet.
6. Bake 12 - 15 minutes in a 400°F preheated oven or until golden.

*For alternative flavour suggestions see below.*



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*Savoury snacks for both 2- & 4-leggeds!*



## Tasty "Twists" On This Yummy Snack

Since these snacks can be served to both human and canine alike, they're a great way to bake for both at the same time.

The basic "baking powder dough" provides a great base with which to change up the flavours to suit everyone's taste. Here are just a few suggestions:

- ~ fresh herbs such as rosemary, oregano, basil, or dill
- ~ experiment with your favourite cheeses
- ~ change up the flour using rye or oat
- ~ add finely ground nuts such as pecans, hazelnuts, or walnuts
- ~ substitute with walnut oil instead of the canola or olive



### *Rosemary & Parm*

Goes great with Mom & Dad's warm spinach salad!

- 1/4 c fresh shredded parmesan cheese
- 2 tbsp fresh rosemary
- 1/2 clove crushed garlic\*
- 3 tbsp olive oil

\*garlic in very small amounts is safe for fur-kids

Visit [www.PawsToPray.ca](http://www.PawsToPray.ca) for more yummy recipes.