

BAKER'S PRIZE WINNING BICKIES



YIELD: 1 JELLY ROLL PAN

COOKING TIME: 45 MINUTES PLUS DRYING TIME

PREHEAT OVEN TO 350°F. LIGHTLY OIL A JELLY ROLL PAN AND SPRINKLE WITH FLOUR.

1. COMBINE IN MIXER BOWL:

- ☞ 1 3/4 CUPS FLOUR, WHOLE WHEAT
- ☞ 1 1/2 CUPS FLOUR, RYE
- ☞ 1/2 CUP FLOUR, SPELT OR AMARANTH
- ☞ 3/4 CUP MILK, POWDERED
- ☞ 2 TABLESPOONS BREWERS YEAST; SCANT
- ☞ 2 TEASPOONS KELP POWDER
- ☞ 1 TEASPOON GARLIC POWDER

2. MIX TOGETHER IN A SEPARATE BOWL:

- ☞ 1 3/4 CUPS TURKEY SMUSH; **SEE NOTE
- ☞ 1 EGG; BEATEN
- ☞ 1 CUP CARROT; GRATED (OPTIONAL)

ADD LIQUIDS TO THE FLOUR USING THE BREAD HOOK UNTIL MIXTURE FORMS A BALL.
(ADD MORE FLOUR IF DOUGH IS TOO STICKY)

3. ROLL OUT ON PREPARED JELLY ROLL PAN CUT SHAPES WITH COOKIE CUTTER OR CUT INTO SQUARES WITH A PIZZA KNIFE AND REMOVE SCRAPS. SCRAPS CAN BE FORMED AGAIN AND BAKED.

4. BAKE 35-45 MINUTES. REMOVE FROM TRAY AND BREAK APART. WHEN ALL COOKIES HAVE BEEN BAKED PLACE ON BIG COOKIE SHEET AND LEAVE IN OVEN TO DRY AT 250°F.

COOK'S NOTES:

* 3 3/4 CUP FLOUR, WHOLE WHEAT; CAN BE USED IN PLACE OF FLOUR BLEND
** TURKEY SMUSH: AFTER COOKING THE TURKEY CARCASS REMOVE MEAT AND
BROTH FOR TURKEY SOUP. SAVE THE FAT AND GRISTLE AND RECOOK WITH THE
BONES. BLEND SCRAPS WITH SOFTENED BONES AND YOU HAVE TURKEY SMUSH.

**SOURCE: COOKIEMANIA MAJORLY ADAPTED BY LBBPANTRY AND DIAPER
BABE APPROVED**

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