



MARCO'S FAVORITE TREAT

Cinnamon Sugar Pillow Cookies

Ingredients:

- 1 1/2 cup spelt, white, or oat flour
- 3/4 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup sugar, unrefined or xylitol
- 6 tbsp oil or melted buttery spread
- 1 1/2 tbsp milk of choice
- 1 tsp pure vanilla extract
- Cinnamon sugar coating: equal parts cinnamon + sugar or xylitol
- Filling: 4 tsp powdered sugar and 1/4 cup softened cream cheese

Directions:

1. For the filling combine 4 tsp powdered sugar with 1/4 cup softened cream cheese
2. For dough, in a mixing bowl combine first five ingredients, and stir well. Stir in the oil, milk, and vanilla to form a cookie dough
3. Roll into balls
4. Break balls in half, flatten each half a bit and add a little filling to one half, then place the other half on top and re-roll.
5. Chill 30 minutes
6. Preheat oven to 325 F
7. Roll balls in cinnamon sugar, place on a baking tray, and bake on the center rack 11 minutes.
8. Let them cool about 10 minutes on the baking tray