

Spinach Tofu Pillows

- Preheat oven to 180 degrees.
- Mix in a large bowl:
 - 1.8 kilo of cream cheese
 - 3 cups garlic cream
 - 7 cups gluten free flour
 - 3 cups of ground sesame
 - 3 cups of ground flax seeds
 - 3 cups of brewers yeast powder
 - 2 cups of basil leaves (stuffed well into the cup)
 - 1 cup vegetable soup powder
 - 2 tablespoons salt
 - 1 tablespoon black pepper
 - 4 kilo thawed and squeezed dry spinach
 - 4 cups of grated yellow tofu cheese
 - Mix with stick blender.
 - Make into balls of 3 cm diameter and put balls onto **oiled** baking pan. Bake until firm and lightly browned, about 35 to 40 minutes.