

## ***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.