



## churro cookies;

1. (chur-row kook-ees) *noun*.  
Flaky pastry dough with a cream cheese filling topped with cinnamon sugar.
2. Produces 5 servings.
3. Preparation 20 mins.
4. Oven temperature set to 350.

## Ingredients;

- |                               |   |
|-------------------------------|---|
| 4 oz. cream cheese            | ¼ c. sugar                                |
| 1 tsp. vanilla extract        | 2 Tbsp. melted butter                     |
| 2 Tbsp. cinnamon + ½ c. sugar | 2 frozen puff pastry sheets,<br>defrosted |

## Instructions;

1. In a bowl combine, cream cheese, ¼ c. sugar, and vanilla.
2. Unroll both puff pastry crusts and smear one with the cream cheese mixture.
3. Place the other crust on top of the cream cheese one and use a cookie cutter to cut out your cookies.
4. Gently mash down the ends with a fork to seal. Make churro twists with the scraps.
5. Bake them for 12 mins or until firm and slightly golden.
6. Let them cool, then brush with melted butter and sprinkle with cinnamon sugar.