

# PURIM TREATS

## Cannoli | Cream | Hamantaschen

Yields - 15 cookies

Keto Version: net 2 carbs per cookie

### Cookies

2 oz. Cream cheese

¾ cup blanched almond flour

¼ cup coconut + 1 T reserv.

⅛ cup monk fruit (granulated)

1 egg

1 teaspoon vanilla

½ teaspoon cinnamon

¼ teaspoon baking powder

⅙ teaspoon salt

### Cannoli Cream Filling

1 cup cream cheese

1 cup sour cream

⅛ cup monk fruit (granulated)

¼ bag Lily's chocolate chips

¼ teaspoon cinnamon

½ teaspoon vanilla



### Preparations - Cookie

Soften cream cheese & beat with egg.

Mix dry ingredients together & blend with cream cheese/egg mixture. Dough will be sticky. Scrape out onto board with reserved 1 T coconut flour.

Knead until not sticky (may need to dust with coconut flour). Roll between parchment or wax paper to ⅛ - ¼ " thick with rolling pin.

Cut with biscuit cutter & shape into triangles by pinching 3 corners. Place on baking sheet.

Bake @ 350 F for 10 - 12 minutes. Cool completely.

### Cannoli Cream Cheese Filling

Soften cream cheese & whip with all other ingredients except chocolate chips. Add chips & scoop/pipe (pastry bag) into cooled cookies. Store in refrigerator for up to 1 week.