

Bougatsa

Ingredients for 1 bougatsa

1/4-inch slice organic, extra firm tofu
2 teaspoons cane sugar
1/4-teaspoon ground cinnamon
Pinch of unrefined sea salt
2 phyllo dough sheets
1 tablespoon vegan margarine, melted
Confectioners sugar

Directions

Preheat oven to 350°.

Slice tofu into 1/4 inch slices, rinse and lightly press dry with paper towel.

Brush each slice of tofu with melted margarine. Sprinkle both sides with sugar and cinnamon. Brush a sheet of phyllo dough with melted margarine, place a second sheet on top and brush this one too with melted margarine. Place sugared tofu slice onto phyllo sheets and enclose the tofu into the dough by folding into a rectangle. Brush with melted margarine.

Bake on parchment covered cookie sheet in center of preheated oven for 25 minutes or until golden brown. Best if served warm, sprinkled with confectioners sugar.