

## Bierocks

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### *Bierocks*

1	1 1/2 cups 2 ounces	Mozzarella Cheese, shredded Cream Cheese	Place the mozzarella and cream cheese in the microwave for 1 minute. Stir the cheeses. Continue to microwave in 30 second intervals and stirring the mixture until well mixed.
2	1 large	Egg	Mix the egg into the cheese mixture until smooth.
3	1 1/2 cups 2 tbsp	Almond Flour Baking Powder	Mix the almond flour and baking powder first, then slowly mix the dry ingredients into the cheese mixture until a dough forms. Divide the dough into 10 equal peices and form the peices flat discs.
4	1/2 pound 1/4 head 1/4 large 1 tbsp	Ground Beef Cabbage, shredded Onion, diced Butter	Brown the shredded cabbage and diced onions together in a pan using the butter. Add the ground beef and cook until browned. Divide the ground beef mixture evenly 5 ways. Place each dividend on a flat dough disc and then cover the mix with another flat dough disc. Pinch the edges of the discs together to seal the ground beef mixture inside the dough. Preheat the oven to 400°F. Bake the bierocks for 12 minutes, or until the dough has browned.

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