DRIY INGREDIENTS:
3 1/2 cups white flour
1/2 cup amaranth flour*
4 teaspoons baking powder
4 tablespoons sugar
1/2 teaspoon salt

WET INGREDIENTS:
2 eggs
1 1/3 cups milk
1/2 cup vegetable oil

TOPPING:
1 teaspoon cinnamon
1/2 cup sugar

Preheat oven to 350°. Combine topping ingredients and set aside. In a large bowl, combine the dry ingredients. In a medium bowl combine the wet ingredients and mix well. The dough will be sticky.

Sprinkle flour on a clean surface and put a little on your hands. Mold the dough into any shape you like. Place dough on a cookie sheet (greased) and sprinkle topping on it. Bake for 15-20 minutes, until golden brown.

*Amaranth flour is a traditional addition. You may substitute any whole grain flour such as whole wheat or buckwheat.