



Easy Brazilian Cheese Bread



The recipe as presented is fairly basic. Feel free to dress it up a bit with herbs or spices of your choice.

INGREDIENTS

- 1 egg*
- 1/3 cup olive oil
- 2/3 cup milk
- Scant 1 1/2 cups (170 grams) [tapioca flour](#)
- 1/2 cup (packed, about 66 grams) grated cheese, your preference, though we got the best results from Mexican farmer's cheese - queso fresco
- 1 teaspoon of salt (or more to taste)

Special equipment recommended:

- One or two mini muffin tins. Mini muffin tins are about half the size of a regular muffin pan. The muffin openings are about 1-inch deep, and 1 3/4 inch wide at the top.

**It helps when baking with eggs to start with eggs at room temperature. If you don't plan ahead (that would be me, usually) you can put the egg in a bowl of warm water for a few minutes to gently take off the chill of the fridge.*



METHOD



1 Preheat oven to 400°F. Grease a mini-muffin tin. Put all of the ingredients into a blender and pulse until smooth. You may need to use a spatula to scrape down the sides of the blender so that everything gets blended well. At this point you can store the batter in the refrigerator for up to a week.



2 Bake in the oven for 15-20 minutes, until all puffy and just lightly browned. Remove from oven and let cool on a rack for a few minutes.

Eat while warm or save to reheat later.

Enough batter for 16 mini muffin sized cheese breads.

Note that Brazilian cheese bread is very chewy, a lot like Japanese mochi.

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