

The recipe for pao de queijo is adapted from the cooking blog [Bewitching Kitchen](#).



Pao de Queijo **(Brazilian Cheese Bread)**

1/2 cup of milk

1/4 cup Canola oil

1 egg

1 cup of Tapioca flour (or starch)

1/4 Mexican cheese

1 T grated parmesan

1/2 t salt

Combine all of the ingredients in the blender. Liquefy - scraping the sides of the blender to ensure all the flour is mixed into the batter.

Next pour the batter into mini muffin tins until each mold is 3/4 of the way full. Top with salt and rosemary if desired and bake at 400 degrees for 20 minutes, or until lightly golden brown. Serve warm.