



Brazilian Cheese Bread (Pão de queijo)	foodielicious99
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Makes	30 tastes in the classroom	From the garden:	
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Equipment	Ingredients
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<ul style="list-style-type: none"> ▪ Measuring cups and spoons ▪ 2x 12 cup Mini Muffin Pan ▪ Stand Mixer ▪ Spatula 	<ul style="list-style-type: none"> ▪ 2/3 cup olive oil ▪ 1 and 1/3 cups milk ▪ 1 cup tapioca flour ▪ 2 eggs (room temp) ▪ 1 teaspoon salt ▪ 1 cup grated bitey cheese (eg: parmesan)
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What to do

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| <ol style="list-style-type: none"> 1. Preheat the oven to 180 degrees . 2. Grease mini muffin pan very well with butter/spray. 3. In stand mixer, mix milk, egg, oil, cheese and salt until combined. 4. Once mixed add tapioca flour, ½ cup at a time. 5. Mix thoroughly on high, scraping down the sides of the bowl until all flour is mixed. 6. Pour the batter into your greases mini muffins, leaving ½ centremetre at the top. 7. Bake for 15-18 minutes or until lightly golden brown. |
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Bottom Drawer	Pão de queijo originated from African slaves like many other Brazilian foods. Slaves would soak and peel the cassava root and make bread rolls from it. At this time, there was no cheese in the rolls.
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