

Quick and Simple Brazilian Cheese Bread!



Minoomakesstuff

Equipment

[Measuring Cups](#)

[Blender](#)

[Muffin Tins](#)

INGREDIENTS

1 1/2	C	Tapioca Starch
2/3	C	Milk
1/3	C	Olive Oil
1/2	t	Salt
1		Egg
1/2	C	Cheddar Cheese shredded
		Olive Oil Spray
1	t	garlic powder (optional)

INSTRUCTIONS

1. Preheat oven to 400°F. Spray muffin tins with olive oil.
2. In blender, combine tapioca starch, milk, olive oil, egg, and salt.
3. Blend 1-2 minutes until smooth. Add cheddar cheese and pulse 5-10 seconds.
4. Pour mixture into muffin tins, filling ¾ full.
5. Bake 25-30 minutes until golden brown and puffed.
6. Cool 5 minutes before serving. Enjoy warm!

Tried this recipe?

Let us know how it was!

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