



# Brazilian Cheese Bread (Pão de Queijo)

## Ingredients

- 1 large egg, room temperature
- 1/3 cup extra virgin olive oil, plus more for greasing the pan
- 2/3 cup milk
- 1 1/2 cups tapioca flour (or another gluten-free flour)
- 1/2 cup packed grated or crumbled cheese, your preference
- 1 teaspoon salt (or more to taste)

Preheat the oven to 400°F. Spread a small amount of olive oil around the insides of each well of a non-stick mini muffin tin.

Put all 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.

Pour the batter into the prepared mini muffin tin not quite to the top; leave about 1/8 inch from the top.

Bake at 400°F in the oven for 15-20 minutes until all puffy and nicely browned.

Remove from the oven and cool on a rack for a few minutes.

Eat while warm or at room temperature. They're best when fresh. They will be chewy, sort of like Japanese mochi.