



## Brazilian cheese bread

### Pão de queijo

#### Ingredients

2 cups of tapioca starch flour  
1/2 cup of oil  
1 cup of milk  
1 teaspoon of salt  
1 cup of mozzarella or another cheese (I recommend 1 cup of gouda cheese)  
1/8 cup of parmesan cheese  
2 large eggs

#### Instructions

- 1) Warm up oil and milk.
- 2) In a bowl place tapioca starch and pour in the warm up oil and milk, stir it and allow it to cool down a little bit.
- 3) Pour in the rest of the ingredients and stir until well combined.
- 4) Using an ice cream scoop to help you, shape your dough into balls (sometimes the dough gets super stick, but it will work). If you don't want to shape it you can pour in a cupcake tin previously greased to prevent dough from sticking.
- 5) Bake on a 400° F oven for about 15 to 20 minutes.