

BRAZILIAN CHEESE BREAD

Ingredients:

- 2 cups manioc starch (sweet manioc starch or tapioca flour)
- 1 cup milk
- 1/2 cup oil
- 2 eggs
- 7 tablespoon cheese mozzarella (or parmesan)
- Pinch of salt

Instructions:

1. Preheat oven to 360°F
2. Add all the ingredients on the blender mixing well to make a homogeneous mixture
3. Divide evenly among pans and bake for 30 minutes, the heat to 470°F

