

# EASY BRAZILIAN CHEESE BREAD

## Ingredients

- 1 egg
- 1/4 cup olive oil
- 2/3 cup milk
- 1 1/2 cups Bob's Red Mill Tapioca Flour
- 1/2 cup grated cheddar cheese
- 1/2 tsp salt

## Directions

1. Preheat oven to 400 degrees. Grease a standard muffin pan with butter or non-stick cooking spray.
2. Combine all ingredients in a blender. Pulse until ingredients are completely combined, stopping to scrape down the sides of the blender with a spatula as needed.
3. Pour batter into muffin tins, filling each one a little over halfway.
4. Bake for about 20 minutes, until the tops of the buns are lightly browned. Cool for 2 minutes before removing from pan. Serve immediately.

Serves 12

Source: *Bob's Red Mill*