

## *Pão de Queijo ~ Brazilian Cheese Bread*

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Makes 1 - 9" Focaccia Style Bread

### **Ingredients**

225 gr / 8 oz tapioca starch/flour: if you can find cassava (manioc) flour it is preferable.

Tapioca comes from the same plant but is produced differently than the true flour, but is far more readily available. Also, you can sub in some cornstarch (up to half) if you're short of tapioca.

1 t baking powder

½ t salt

1 c grated aged Cheddar cheese (115 gr / 4 oz)

2-3 T chopped fresh herbs; rosemary, sage, thyme (use only two types)

2 T olive oil

2 eggs

¼ c milk

olive oil & salt to finish

### **Directions**

Preheat oven to 375°, with the rack centered.

Have a 9" pie plate/dish ready, ungreased. A parchment round may be cut to fit the bottom if desired.

Mix the flour, baking powder & salt in a medium sized bowl.

Chop the herbs, and mix in to the flour.

Add in the cheese, and toss together with your fingers.

In another bowl, mix olive oil, eggs & milk.

Pour onto the dry ingredients

Mix with a spoon until all is dampened.

Use your hands to fully mix.

Add a splash of milk if more moisture is needed.

Spread with your fingers into the ungreased pie plate/dish.

Drizzle with a bit more oil, and sprinkle with some coarse salt.

Bake for 35 minutes. Serve within an hour or so of baking.

Note: in the photos you might notice I used pre-shredded Tex-Mex cheese ~ works great in a pinch.

Also, I usually tuck a couple of sprigs of whichever herbs I'm using into the center of the bread for presentation.