

# “ BRAZILIAN CHEESE BREAD SERIES “ (PÃO DE QUEIJO)

## Blender Cheese Bread

**Prep time** - 15 Minutes

**Cook time** - 15-20 Minutes

\* May vary depending on your Oven \*

### Ingredients

250g Polvilho Doce (Sweet Tapioca Starch)

150g Grated Mozzarella Cheese

50g Grated Parmesan Cheese

1 Teaspoon Salt or To Taste

2 Large Eggs

150 ml Milk

125 ml Neutral-flavored Oil (Vegetable, Canola,  
or Sunflower Oil recommended)



## Instructions

- 1. Blend wet ingredients:** In a Large Blender Cup, combine the eggs, milk, oil, and salt, blend until combined.
- 2. Add polvilho doce:** Add the Polvilho Doce to the Blender Cup. Blend until a smooth, liquid batter is achieved.
- 3. Incorporate cheese:** Remove the Cup from the blender and gently stir in the Mozzarella and Parmesan Cheeses using a wooden spoon or spatula until it is combined. Avoid over mixing after this point.
- 4. Fill muffin tins:** Pour the Batter into a Ungreased Muffin Baking Sheet, filling each muffin cup to about  $\frac{3}{4}$  full to allow for rising, do not top the muffin cups.
- 5. Bake:** Bake in a preheated oven at  $210^{\circ}\text{C}$  ( $410^{\circ}\text{F}$ ) for 15–20 minutes, or until the cheese breads are puffed and golden brown. Baking time may vary depending on your oven.

### \*\* Notes \*\*

- \*\* This recipe uses Polvilho Doce, resulting in a less chewy texture compared to recipes using Polvilho Azedo only, since the desired result is an Airy Cheese Bread
- \*\* Do not over mix the batter after adding the cheese, as this can result in a tough texture.
- \*\* This recipe is not recommended for Freezing. It is best enjoyed Fresh.
- \*\* The end result is a Light & Crispy Cheese Bread.

**Enjoy your fresh, homemade Pão de Queijo!**

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