

How to Make Pão de Queijo (Brazilian Cheese Bread)

Yield: 48 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-recipe-easy-brazilian-cheese-bread>

Ingredients:

- 1 cup whole milk
- 1/2 cup vegetable oil
- 1 teaspoon salt
- 10 ounces tapioca flour or sour cassava flour, about 2 cups
- 2 large eggs
- 1 1/2 cups grated Parmesan cheese

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 10 milligrams
4. Fat: 3.5 grams
5. Protein: 2 grams
6. SaturatedFat: 1 grams
7. Sodium: 100 milligrams

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