***Pão de Queijo*\***

Brazilian cheese bread

**Ingredients**

60ml/2fl.oz. Vegetable Oil

60ml/2fl.oz. Water

1 teasp Salt

100g/4oz Tapioca Flour

1 Egg

6 tbsp Plain Yoghurt

100g/4oz *freshly grated* Parmesan Cheese

**Instructions**

1. Preheat the oven to 230C, 450F Gas Mark 8 and grease one or two

5-1/2 X 3 loaf pans (4 pans for a triple batch).

2.  Mix oil, water and salt in a saucepan and bring to the boil mixing well.

3. Place the tapioca flour in a bowl then very carefully pour the water/oil mixture onto the tapioca. Mix together with a wooden spoon until a stiff dough forms.

4. When cool enough to touch, add the egg and mix well.

5. Blend in the yogurt and mix well

6. Stir in the cheese.

7. Pour mixture into small greased loaf pan.

**8. Reduce oven temperature to 180C, 350F, Gas Mark 4**

9. Bake for 40-45 minutes, or until the loaves puff up and are golden brown.

8. Remove from the oven and eat whilst still warm or cool on wire racks when the puffs will flatten.

# \*Adapted from [*Pão de Queijo*](http://www.recipes4us.co.uk/Cakes%20and%20Baked%20Fayre/Pao%20de%20Queijo%20%20%20Veg%20%20CD%20%20CBF%20%20Brazilian%2050mins%20plus%20cooling.htm)<<www.recipes4us.co.uk>>