



A Recipe from Know Gluten

Brazilian Cheese Buns

Ingredients:

- 1 cup Milk or water
- 1/2 cup Butter
- 2 cups Tapioca starch
- 2 Eggs
- 1 cup Cheddar cheese

Directions:

1. Bring milk and butter to a boil in a 3 quart sauce pan and remove from heat.
2. While mixing with an electric mixer, add tapioca starch all at once and continue mixing until batter has formed a ball around beaters.
3. Carefully remove the batter from the beaters and set aside to cool for about an hour.
4. When cool, beat in eggs until fully incorporated. (the dough will make another, really sticky, ball around the beaters.)
5. With moist hands, remove batter from mixer and knead in cheese. Keep moistening hands as needed.
6. When dough is elastic and no longer sticky, drop by rounded tablespoons onto a parchment lined cookie sheet.
7. Place into an oven pre-heated to 450F.
8. **Turn the temperature down to 350F** and bake for about 30 minutes, or until tops are lightly browned.