

Today's Recipe!
Pao de Queijo

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Ingredients:

- 1 cup tapioca flour (find it in most grocery stores or online)
- 1/2 cup milk
- 1/4 cup oil or butter
- 1 egg
- 1/2 cup grated cheese (like Parmesan or mozzarella)
- A pinch of salt



Instructions:

1. Preheat the oven to 375°F (190°C).
2. Heat milk, oil, and salt in a saucepan until just bubbling.
3. Pour over the tapioca flour in a bowl and mix carefully.
4. Let it cool, then mix in the egg and cheese.
5. Roll into small balls and bake for 15-20 minutes until puffy and golden.

Timmy's Tip: "Timmy says the secret is to eat them warm! When you pull one open, the cheese stretches like magic."