



Easy Brazi Bites (Brazilian Cheese Rolls)

INGREDIENTS

1 large egg
1/2 cup milk
1/4 cup canola oil
1 cup tapioca flour
1/2 tsp kosher salt
1/4 C grated cheese (cheddar, mozzarella, swiss, etc.)
1/4 C grated Parmesan cheese

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Mix together egg, milk, oil, tapioca flour, and salt. Add cheeses and mix well. Pour batter into a mini muffin tin, filling till about 3/4 full.
3. Optional: Sprinkle a bit of parmesan cheese on top.
4. Bake for 15-20 minutes until puffed and golden. Remove from oven and cool for a few minutes before removing rolls from pan. Serve warm.
5. Makes about 24 bites.