



Brazilian Cheese & Rosemary Rolls

Ingredients:

- 1 ½ cups tapioca flour (tapioca starch is the same thing)
- 2 eggs
- ¼ cup vegetable oil
- ½ cup lactose free milk
- ½ teaspoon baking powder (use GF baking powder if following GF diet)
- ½ teaspoon salt
- ¾ cup grated cheddar cheese
- ¼ cup grated Parmesan (extra for the top if you want them cheese-y)
- 2 tablespoons fresh rosemary or thyme, chopped

Directions:

1. Oil 24 unit mini muffin tin
2. Preheat oven to 350 degrees
3. Place flour, eggs, oil, milk, baking powder, salt in blender and blend until smooth.
4. Add cheddar cheese and about 1 tablespoon of Parmesan cheese to mixture and lightly pulse blender to mix cheese into mix.
5. Pour batter into muffin tin, filling about 2/3 full and top evenly with remaining parmesan cheese and chopped herbs
6. Bake for 15 minutes or until cheese rolls are puffed and lightly brown on the edges.
7. Use butter knife around edge of muffin tin to remove the rolls.