



# Pan de Yuca

## (Ecuadorian cheese bread)

### Ingredients:

Yield: 2-3 dozen rolls (depending on size)

- 5 cups Yuca starch (aka tapioca starch)
- 8 cups grated cheese (2 cups Queso Fresco, 2 cups Mozzarella, 2 cups Sharp Cheddar, 2 cup Colby Jack)
- 2 tsp Baking Powder
- Large pinch of salt
- 8 oz room temperature butter
- 3 eggs

### Directions:

1. Pre-heat oven to 425°F
2. Place yuca starch, cheese, baking powder, and salt in the food processor. Blend to mix well.
3. Add butter and eggs. Mix until dough starts to clump together in small balls.
4. Remove from the food processor and roll the dough into balls. 1½-2½ inches in diameter depending on how big you want them. Place on a cookie sheet
5. Bake at 425°F for 8-10 minutes until golden brown. Small cracks may appear which is desirable.
6. Transfer to cooling rack. Serve when warm but not hot.

