



22 Feb 23

Estimadas Familias,

Oi/Olá. In culture class we have been studying about Brazil. Some of the items that we have discussed include; carnival celebration, animals, landscape, flag, sports and foods. It is now time to cook! We will be cooking Brazilian Cheese Bread, and I will bring in some Brigadieros, which is a sweet treat. Here are the recipes:

Brazilian Cheese Bread

Ingredients:

1 egg	$\frac{1}{4}$ C olive oil	$\frac{2}{3}$ C milk
$\frac{3}{4}$ tsp salt	$\frac{1}{2}$ C grated cheddar cheese (I also add a little parmesan)	
1 $\frac{1}{2}$ C Bob's Red Mill Tapioca Flour		



Preheat the oven to 400°F. Grease a standard muffin pan with butter or non-stick cooking spray. Combine all ingredients in a blender. Pulse until ingredients are completely combined, stopping to scrape down the sides of the blender with a spatula as needed. Pour batter into muffin tins, filling each one a little over halfway. Bake for about 20 minutes, until the tops of the buns are lightly browned. Cool for two minutes. Serve immediately.

Brigadieros

Ingredients:

1 14 ounce can sweetened condensed milk 1 tablespoon butter a pinch of salt

3 T unsweetened cocoa powder, sifted Chocolate sprinkles or any other sprinkle

Grease a plate with butter and set aside. In a medium non-stick pan, combine the condensed milk, butter and cocoa powder in medium heat and mix it well. The mixture thickens after about 10-12 minutes, and once you can run your silicone spatula through the middle of it without it running back together for 2-3 seconds, it is done. Pour the mixture onto the lightly greased plate and let it chill in the fridge for an hour. In the meantime, prepare the candy cups and place the sprinkles in a bowl. Once chilled, you are ready to roll the little

balls. Lightly wet your hands, put a tablespoon of the chewy mixture on your hands, and roll into a small ball. Roll it over the sprinkles. Place the balls in the candy cups and enjoy!

I am aware of students that have allergies, but if you should have any concerns, please email me at: whillary@fhps.net You are also welcome to visit my website to view past or current recipes along with some fun websites. www.avcultura.weebly.com Gracias. Tchau!

Sinceramente,

Sra. Hillary