

Vegan Pão de queijo - brazilian cheese bread

Ingredients:

- 2 cups cassava starch (tapioca)
 - 1/2 cup of water
 - 1 medium sweet potato
 - 1/3 cup of coconut oil
 - 1 tsp of salt
 - 1/3 cup nutritional yeast *optional
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How to make:

1. Peel and cook the sweet potato, after smash it.
2. Preheat the oven to 180C.
3. In a bowl mix all ingredients, use your hands (!) until is uniform. Make small balls and place into a baking sheet paper on a tray .
4. Bring to the oven for 40min until is light brown.
5. Serve warm, it goes great with tea or coffee.