



## Almojabana Cheese Bread

GLUTEN FREE

### Ingredients:

- 1 cup of **Juana**® corn meal
- $\frac{3}{8}$  cups of yuca flour
- 2  $\frac{1}{4}$  cups of Colombian queso, grated
- 1 egg
- $\frac{1}{2}$  cup of milk

### Preparation:

1. Pre-heat the oven to 400°F.
2. In a food processor, place the yuca Flour (cassava flour), grated cheese, and **Juana**® corn meal. Process until fully combined.
3. While the processor is running, slowly add the egg and milk until a smooth dough forms.
4. Divide the dough into 12 equal portions and shape each into a ball.
5. Line a baking tray with parchment paper and arrange the dough balls on top.
6. Bake for 15 to 20 minutes, or until golden brown. Serve warm.

Makes: 12 servings