



Brazil Sweet Cheese Muffins (Queijadinha)

One of the most popular dessert recipes in Brazil

1 Tablespoon and 1/3 cup all-purpose flour, divided
1/2 cup grated Parmesan cheese
1 cup sugar
2 eggs
1 cup lite coconut milk
Serve with fresh fruit

Preheat oven to 400 degrees F. Lightly grease and dust with about 1 Tablespoon flour; 8 cups of muffin/cupcake pan (metal or silicone); large roasting pan (12x18 inch) for the waterbath

Prepare Cheese Batter: In mixing bowl, combine 1/3 cup all-purpose flour, cheese, sugar, eggs, and coconut milk.

Place Batter in Pan: Spoon batter almost to the top of each cup in the cupcake pan. Place the cupcake pan inside of the roasting pan. Place in preheated 400-degree F oven.

Prepare Boiling Water Bath: Fill the roasting pan with boiling water in oven until water line reaches 3/4 of the way up the sides of the cupcake pan.

Bake in Oven: Bake for about 45 minutes. The batter is baked when the top is golden brown. If you want a darker brown. Broil for a few minutes until rich brown color.

Chill Custards: Let it cool. Loosen sides of muffins, unmold; place in the refrigerator to chill before serving. They will form into a firm custard. Serve with your favorite fruits on the sides. Yield: 8 muffins or queijadinhas

Cook's Note: Our muffins baked with a golden-brown top, so I didn't need to broil them. I served our desserts with fresh strawberries on the side. The hardest part of the recipe is pouring in the boiling water to make the waterbath. Do not let any water drip into the muffin batter.

Recipe Inspired by: worldrecieps.expo2015.org; for more information see: <https://www.saborbrasil.it/en/ricettas/131>

About the Recipe: This is a popular recipe in Brazil and can be found in pastries, bakeries, and supermarkets. It's similar to tarts and cheesecakes and is perfect as a dessert, snack, or teatime treat. The sweet cheese muffin has a firm texture and a golden-brown top. It is delicious served with some fresh fruit.

What is a queijadinha?

It's a sweet muffin that is flavored with cheese. This is a variation of the "queijada", a sweet pastry of the Portuguese monastic confectionery tradition. Most likely, it appeared in the 18th century.

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