



Pandebono Cheese Bread

GLUTEN FREE

Ingredients:

- 2 tablespoons of **Juana®** corn meal
- 14 ounces of Colombian fresh cheese
- $\frac{1}{2}$ cup of cassava flour
- 2 teaspoons of sugar
- 1 large egg

For the egg wash:

- 1 large egg
- 1 tablespoon of water
- $\frac{1}{4}$ teaspoon of salt
- $\frac{1}{4}$ teaspoon of sugar

Preparation:

1. Pre heat oven to 400°F
2. Place the fresh cheese in a food processor and blend until crumbled.
3. Add cassava flour, **Juana®** corn meal, and sugar.
4. Once all ingredients are incorporated add the egg and process until dough forms a ball.
5. Remove dough from processor and let rest for 15 minutes.
6. Take about 2 tablespoons of dough and form a ball with your hands, place on baking sheet with parchment paper. Repeat with all dough.
7. Combine the egg, salt, sugar, and water and brush egg wash onto each ball.
8. Bake 15 to 18 minutes, or until lightly browned and cooked through.

Makes: 12 servings