



SALVADORAN BREAKFAST CAKES

INGREDIENTS:

1/2 cup Gluten Free All Purpose Flour - I use Better Batter - (Rice Flour)
1/2 tsp. baking powder
dash of salt
1/2 cup unsalted butter, softened
1/2 cup Organic Coconut Sugar - (sugar)
2 large organic free range eggs
1/2 cup Mascarpone - (sour cream)
1/4 cup Parmesan
Sesame seeds

DIRECTIONS:

Mix together the flour, baking powder, and salt. Set aside

Cream the butter, add in the sugar, and blend to combine well. Add in your eggs, one at a time, blending after each addition.

Add in the cheeses, then the flour, mixing well to combine.

Pour into greased muffin cups, 4/5 of the way full. They will expand/rise a little bit, but not much.

Bake for 15-20 minutes in a 350 ° oven. Allow to cool for 10 minutes. Remove from the pan, allowing then to cool down to room temp, and then enjoy.

This recipe made 8 'cakes' for me.