

Cubilettes

(Cheese muffins)

Betsy Martin SV Equinox

Ingredients

17.6 oz flour (500 gr)
5.3 oz margarine (150 gr)
5.3 oz manteca vegetal (shortening) (150 gr)
1 tsp baking powder
3.5 oz sugar (100 gr)
2 eggs
50 ml water
Flour for rolling out the dough

Filling

10.6 oz queso fresco (300 gr)
4.4 oz sugar (125 gr)
3 eggs
1.8 oz butter or margarine (50 gr)
3 tsp vanilla
3 tsp corn Starch (I used flour)
60 ml cream (Mexican crema de mesa is what I used)

Utensils

Scraper
Rolling pin
Measuring cup
Blender
Cup cake pan for 18
Cookie cutter de 10 cm

Directions

Mix flour, margarine, lard, baking powder, and sugar in a bowl until you have the consistency of sand. Form gently with your hands.

Mix eggs and water together and mix into the dough, scraping the sides until it forma a pastry dough. Refrigerate 20 minutes while you make filling.

Blend the filling ingredients

Sprinkle the work surface with flour and roll the dough to coat. Roll the dough to 3 mm thick, cut circles and carefully press them into muffin tin. Leave the center area clear so it looks like a pie crust. Let rest 20 minutes (I didn't do this rest step)

Pour the filling into the muffin tins so that they are $\frac{3}{4}$ full. Bake at 350 for 25 minutes (Mine took longer than 25 minutes to bake. They should be a golden color when you remove from the oven. Cool a while and then unmold.