

ABUELA MAMA Y YO

— FORTALECIENDO LA SALUD DE TRES GENERACIONES —

Quesadilla Salvadoreña

Ingredients for 8 servings

- ¼ cup butter (1 1/2 sticks), at room temperature
- 2 cups granulated sugar
- 4 large eggs
- ¾ cup milk
- ¼ cup Salvadoran cream
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 2 cups of Salvadoran Queso Fresco - shredded (2 cups)
- 1 tablespoon sesame seeds



Quesadilla Salvadoreña

Preparation (60 minutes)

1. Preheat oven to 350°F.
2. In large bowl with mixer, beat butter and sugar until light and creamy. Add eggs, milk, and crema; beat until well blended.
3. In small bowl combine flour, baking powder and salt.
4. Beat into egg mixture until well blended. Stir in shredded Queso Fresco until blended.
5. Grease two 8-inch round pans.
6. Spoon batter into pans. Sprinkle top of each loaf with sesame seeds.
7. Bake 40 minutes until toothpick inserted in center comes out clean.

Queso Fresco (Fresh Cheese) is a good source of calcium.



FOR MORE INFORMATION VISIT WWW.FAMILIAENACCION.ORG



FACEBOOK.COM/FAMILIAENACCION



@FAMILIAENACCION

