



Quesadilla Recipe (from Guatemala)

1 cup rice flour

2 cups shredded cheese (Queso Fresco, Cotija or Parmesan)

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ teaspoon baking soda

4 eggs

$\frac{3}{4}$ cup heavy cream

Preheat oven to 350°F. In a mixing bowl, combine rice flour, cheese, sugar and baking soda completely coating cheese with flour. In a separate bowl, whisk together the eggs and the heavy cream. Pour this into dry ingredients and mix just until moistened. Grease an 8"x8" glass baking pan with butter. Pour batter into the prepared pan and bake 40-45 minutes or until a toothpick inserted in the center comes out clean. Slice when cool and serve.