



- **ADD 1 EGG**
- **3 TBSP BUTTER**
- **½ TIN EVAPORATED MILK – ROOM TEMPERATURE**
- **½ CUP OF WATER ADDED PARTS MIXING DOUGH WITH HANDS, THEN ADD H2O PARTS**
- **KNEAD**
- **ADD FLOUR TO DOUGH ON COUNTER IF NEEDED**
- **Add 1 tbsp to guavas, mix**
- **Roll dough, add guava near end, roll dough 2-3x, add next guavas, roll 2x, add guavas, seal dough ends**
- **Add flour to counter, roll dough on flour, add some flour to top of dough.**
- **Place guava case in water. Not boiled.**
- **Allow dough to boil wrapped in a cloth in a half pot of water for 1 hour on medium heat. (long pot)**

