Cheese bread is a traditional product in Brazil, with probable origin in the Minas Gerais state. It is a product with large consumption and internationally known. The absence in the Brazilian legislation on production and quality standards contributed to the emergence of several recipes. The basic recipe consists of sour milk, egg, cheese, oil and salt. The milk protein and egg contribute to the enrichment of the product due to its high nutritional value and biological. Different formulations were developed, from a factorial statistical design $2^5$, the independent factors being the amount of milk (3.0, 4.2, 7.0, 9.8, 11.0%) and egg (5.0; 6.5, 10.0, 13.5, 15.0%) added to the product in relation to the amount of sour cassava, to verify the influence in color and acceptance of these ingredients in the product after baking. The developed formulations were also appraised in relation to acceptability through the hedonic scale of 9 points, for frequent consumers of the cheese breads. ANOVA and Tukey test ($p<0.05$) were applied to the data. Samples showed significant differences in both attributes. Treatment with 27.5% milk and 25% egg the most accepted (7.87), with moisture of 31.32%. Samples with higher addition of eggs were yellowish and were more accepted by consumers. It is concluded that the amount of egg and milk ingredients, as well as their combination, influence in the color and the acceptability of the tasters.