

## Cheese Puffs

What you need:

3/4 cup + 2 tablespoons flour  
1/2 teaspoon salt  
6 tablespoons unsalted butter cut into cubes  
3/4 cup water  
4 large eggs  
4 ounces Gruyere cheese, coarsely grated

How to Assemble:

Preheat oven to 400 and set top rack at lower third of oven  
Sift flour and set it aside  
Combine salt, butter and water in a 1 1/2 quart saucepan  
Over medium heat bring mixture to rolling boil.  
Immediately remove from fire and stir well  
Add the flour all at once, stirring vigorously with a wooden spoon until a stiff paste comes together in a ball  
Return to medium heat, stirring quickly for about 10 seconds to eliminate extra moisture  
The paste should be smooth, thick and glossy  
Put paste in large mixing bowl and cool for about 10 minutes  
Using an electric mixer add the eggs and cheese slowly until completely incorporated into the dough  
Spray a baking sheet(s) with PAM  
Using teaspoons drop dough in 1 inch balls on cookie sheet leaving 1/2 inch between each one  
Dip a pastry brush into a small amount of water and brush the tops of the puffs, this will smooth the dough  
Bake 20 to 25 minutes until golden brown  
Remove sheet to cooling rack and put next sheet in the oven to bake  
Cool about 10 minutes and serve

Alternate:

Substitute Cheddar or Swiss cheese for a different flavor  
Add 1/2 pound of crisp, drained and crumbled bacon  
Add 1/2 cup of finely chopped chives, either fresh or the equivalent freeze dried  
Add 1/2 cup of finely chopped ham  
Add herbs of your choice

If you are making ahead:

Cool completely  
Pack loosely in zip lock freezer bags and freeze  
Before serving place on cookie sheet frozen  
Bake for about 8 minutes at 325  
Serve immediately