

# Hot Cheese Cubes

*Recipes from Minnesota with Love  
Best of the Best from Minnesota Cookbook*

**Yield: 36 cubes**

*1 package (3 ounce) cream  
cheese*

*1/4 pound Cheddar cheese,  
cubed*

*1/2 pound butter*

*2 egg whites, stiffly beaten*

*1 pound bread, unsliced*

Preheat the oven to 375 degrees.

In a double-boiler, add the cream cheese, Cheddar cheese and butter. Cook, stirring, until melted and fully blended. Let stand a few minutes.

Fold in the stiffly beaten egg whites.

Trim the crust from the bread and cut into one-inch cubes. Dip each cube into the cheese mixture and place on a greased cookie sheets.

Bake for 12 to 15 minutes.

The cubes can be made the night before and refrigerated. Reheat in the oven or microwave.

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Per Serving (excluding unknown items): 4140 Calories; 319g Fat (68.8% calories from fat); 92g Protein; 233g Carbohydrate; 10g Dietary Fiber; 875mg Cholesterol; 5817mg Sodium. Exchanges: 14 1/2 Grain(Starch); 7 1/2 Lean Meat; 60 Fat.