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# Deviled Ham Puffs

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 package (8 ounce) cream cheese, softened**

**1 egg yolk, beaten**

**1 teaspoon onion juice**

**1/2 teaspoon baking powder**

**salt (to taste)**

**1/4 teaspoon horseradish**

**1/4 teaspoon hot sauce**

**24 slices party rye bread**

**2 cans (2-1/2 ounce ea) deviled ham**

In a bowl, blend together the cheese, egg yolk, onion juice, baking powder, salt, horseradish and hot sauce.

Spread the bread with deviled ham and cover each with a mound of the cheese mixture. Place on a cookie sheet.

Bake in a 375 degree oven for 10 to 12 minutes or until puffed and brown.

Serve hot.

(These can be made ahead and frozen. Remove and allow to thaw before baking.)

Yield: 24 puffs

## **Appetizers**

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*Per Serving (excluding unknown items): 1150 Calories; 108g Fat (83.7% calories from fat); 34g Protein; 13g Carbohydrate; trace Dietary Fiber; 527mg Cholesterol; 1786mg Sodium. Exchanges: 4 1/2 Lean Meat; 0 Vegetable; 18 1/2 Fat; 1/2 Other Carbohydrates.*