

---

# Ham and Cheese Puffs II (Hot)

*Jane Webber Guerry*

*Party Recipes from the Charleston Junior League - 1993*

**1/2 cup (one stick) butter, room temperature**

**1 1/2 cups grated Cheddar cheese**

**1/3 cup baked ham, finely chopped**

**1/4 teaspoon Worcestershire sauce**

**dash cayenne pepper**

**1 cup sifted unbleached all-purpose flour**

Preheat the oven to 350 degrees.

In a medium bowl, combine the butter, cheese, ham and seasonings. Mix well. Gradually add the flour, mixing well after each addition.

Shape the dough into a smooth ball. Break off small pieces of dough the size of large marbles.

Place the balls on a baking sheet. Bake until lightly browned, 15 to 18 minutes.

Yield: 40 puffs

## **Appetizers**

---

*Per Serving (excluding unknown items): 1092 Calories; 102g Fat (83.6% calories from fat); 43g Protein; 2g Carbohydrate; 0g Dietary Fiber; 303mg Cholesterol; 1536mg Sodium. Exchanges: 6 Lean Meat; 16 1/2 Fat; 0 Other Carbohydrates.*