
Italian Cheese Puffs (Hot)

Margaret McDonald Bouch

Party Recipes from the Charleston Junior League - 1993

1 cup water

1/2 cup (one stick) butter

1/2 cup + 2 tablespoons unbleached all-purpose flour

1/2 cup Italian seasoned bread crumbs

1/2 teaspoon salt

1/4 teaspoon freshly ground pepper

3 eggs

6 ounces shredded mozzarella cheese

1 1/2 cups freshly ground Parmesan cheese

Preheat the oven to 375 degrees.

In a medium saucepan, place the water and butter. Bring to a boil over medium heat.

Remove the pan from the heat. Stir in the flour, bread crumbs, salt and pepper. Cook over low heat, stirring, for 1 minute.

Transfer the mixture to a medium bowl. Add the eggs, one at a time, mixing well after each addition. Beat in the mozzarella cheese.

Drop the mixture by teaspoonful on an ungreased baking sheet. Sprinkle with the Parmesan cheese.

Bake until puffed and golden brown, about 15 minutes.

Yield: 48 puffs

Appetizers

Per Serving (excluding unknown items): 1171 Calories; 103g Fat (78.9% calories from fat); 56g Protein; 6g Carbohydrate; trace Dietary Fiber; 912mg Cholesterol; 2457mg Sodium. Exchanges: 0 Grain(Starch); 7 1/2 Lean Meat; 16 Fat.