

Cheese Puffs

Bonnie Kress

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 loaf unsliced bread
1/4 pound sharp cheddar
cheese
2 egg whites, stiffly beaten
1 package (3 ounce) cream
cheese, softened
1/4 pound butter

Remove the crusts from the bread. Cut into one-inch cubes.

In the top of a double boiler, melt the cheese and butter until of rarebit consistency. Remove from the heat.

In a bowl, beat the egg whites until stiff. Fold into the cheese mixture.

Coat the bread cubes in the cheese mixture. Place on a cookie sheet.

Refrigerate overnight.

Bake in a 400 degree preheated oven for 12 to 15 minutes.

Serve hot.

Per Serving (excluding unknown items): 2114 Calories; 211g Fat (88.4% calories from fat); 54g Protein; 8g Carbohydrate; 0g Dietary Fiber; 622mg Cholesterol; 2437mg Sodium. Exchanges: 7 1/2 Lean Meat; 38 Fat.