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by Lynn Marsh

Lynn's Cheesy Puffs

Ingredients

50g Cheese, grated

25g Flour

½ Teaspoon baking powder

1 Beaten egg

Milk

Pinch salt and pepper

Mustard

Preparation

- 1 Mix the dry ingredients together with the beaten egg and milk, but only add a bit of milk at a time, needs to be a firm consistency
- 2 Fry in teaspoonfuls in hot oil, until golden brown
- 3 Drain the oil off and mix into the grated cheese

Cooks Note
