

Posted on 1 October 2012

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