



## **Garlic and Gruyere Cheese Puffs**

**(or little puffs of fabulousness)**

Ever take a bite of something, smile and sigh ..... be prepared to stand at the stove and eat these off the baking tray. Have a salad already on cute little plates waiting in the fridge so that when these come out of the oven you can grab your salad and call it a meal. You'll thank me, promise.

- 1/2 cup whole milk + 1/2 cup water
- 8 tbsp salted butter, cubed
- Rounded 1/4 tsp kosher salt
- Rounded 1/4 tsp garlic granules
- 1 cup all purpose flour
- 4 eggs, room temperature
- 5 oz. Gruyere cheese, grated

Heat oven to 400°. Bring milk, water, butter, salt, and garlic granules to a boil in a saucepan (approx 4qt. saucepan - it says on the bottom) over medium high heat. Add flour and stir until dough forms. Reduce heat to medium low stirring dough constantly with a wooden spoon until slightly dried, about 3 minutes. Removed from heat and transfer to a bowl (this will keep the eggs from cooking). Using a hand mixer beat in 1 egg at a time until smooth. Stir in the cheese.

Using a large tablespoon, drop balls of dough onto parchment paper lined baking sheets - it will take two large baking sheets. I take the dough and divide it in half and place 15 cheese puffs on each baking sheet (no need to smooth around on the cheese puffs, just plop them on the baking sheet). Place in oven and reduce temperature to 375°. Bake until golden brown, about 30 minutes (half way through cooking time I switch the baking sheets from top to bottom and vice versa).

This makes 30 cheese puffs. If you have any left (ha, ha, ha ... oh, sorry) they can be stored in a plastic bag and popped in the toaster oven to crisp up.



Brought to you by Carrie Licatovich ... Be BadAss, be BadAss every day!

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