



Always baked from scratch with a lot of love.

Cheesy Egg Puffs



These little egg puffs has been a standard recipe of mine for a long time. They are perfect for a brunch, lunch even dinner. I also think they would make a nice alternative for a shower menu. And they freeze great. I like to package them in pairs - it makes them easy to reheat, grab and go. Enjoy.

Ingredients

½ lb. fresh mushrooms, sliced
4 green onions, chopped
1 TBSP. plus ½ cup butter, divided
½ cup all-purpose flour
1 tsp. baking powder
½ tsp. salt
10 eggs, lightly beaten
4 cups (16 ou.) Monterey Jack cheese, shredded
2 cups (16 ou.) small-curd cottage cheese

Directions

In a skillet, sauté the mushrooms and onions in 1 TPSP. butter until tender. In a large bowl, combine the flour, baking powder and alt. In another bowl, combine eggs and cheeses. Melt remaining butter; add to egg mixture. Stir into dry ingredients along with mushroom mixture. Fill greased, standard-sized, muffin tins $\frac{3}{4}$ full. Bake at 350 degrees for 35-40 minutes or until a knife inserted near the center comes out clean. Carefully run the knife around edge of muffin tin before removing.