



CHEESE PUFFS

LONGWOOD GARDENS RECIPE  
ADAPTED FROM: THE DU PONT FAMILY  
REUNION COOKBOOK, CIRCA 1940

- 4 oz. cheese, shredded

- 3 eggs

- 2 oz butter

- 1 oz bread crumbs, plain

- 4 oz. milk

- 1 t. mustard, prepared

- ¼ t. salt

- ⅛ t. pepper

- 1 egg, beaten

Great for brunch, serve warm

or room temperature.

Combine cheese, butter, bread crumbs, and milk in a sauce pan, stir on low heat until melted. Bring to a simmer for 1 minute, continue to stir.

Preheat oven to 400 degrees. Let cheese mixture come down to room temperature, it can remain in the sauce pan.

Beat 3 eggs, mustard, salt, and pepper together. Slowly incorporate 1/3 of the beaten egg mixture into cooled cheese mixture, once the egg is completely stirred in, add another 1/3, until all is combined.

Spoon batter in a dry cupcake pan, fill to 1/3 of the way. Brush top of batter with remaining beaten egg. Bake for 15 minutes on the lowest rack, rotate pan and bake for an additional 10 minutes.

To ensure center is cooked, internal temp should be 200-215 degrees. Once internal temp is reached, shut off oven and place puffs back in the oven for 10 minutes.

