



Herb Cheese Puffs

These little puffs are light and airy, and wonderful as an hors d'oeuvre, or as an accompaniment to a soup, stew, or salad.

- 1 cup water
- ½ cup (8 tablespoons) unsalted butter
- 1/4 teaspoon salt
- 1 tablespoon Pizza Seasoning or your favorite herb blend
- 1 cup (4 ¼ ounces) King Arthur Unbleached All-Purpose Flour
- 4 large eggs
- ½ cup grated Parmesan cheese, optional

Directions

1. Preheat the oven to 400°F. Grease a baking sheet, or line with parchment.
2. Bring the water and butter to a boil in a saucepan set over medium-high heat. Add the flour, salt, and seasoning all at once, and stir until a ball of dough forms.
3. Remove from the heat, and scrape the dough into the bowl of an electric mixer. Beat for 1 minute, to cool slightly.
4. Add the eggs one at a time, beating each egg in completely before adding the next one.
5. Mix in the grated Parmesan just until incorporated.
6. Using a piping bag fitted with a 1/2" tip (or a spoon), dollop the thick batter into 1 1/2" mounds spaced 1" apart on the baking sheet; a tablespoon cookie scoop works well here.
7. Bake the puffs for 20 minutes, reduce the oven heat to 350°F, and bake for another 20 to 25 minutes, or until an instant-read thermometer inserted into one of the puffs reads 205°F.
8. Turn the oven off and leave puffs in the cooling oven for 20 minutes — this permits them to dry out a bit on the inside. If you prefer a moister interior, you can take them out right away. Serve warm, or at room temperature.
9. Yield: 22 to 25 puffs.



AT A GLANCE

PREP
20 mins. to 25 mins.

BAKE
40 mins. to 45 mins.

TOTAL
55 mins. to 1 hrs 5 mins.

YIELD
22 to 25 puffs

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