



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Cheddar Puffs with Green Onions** (adapted from Bon Appétit via epicurious)

Makes 24 puffs

½ cup water  
2 tablespoon butter, cut into 4 pieces  
¼ teaspoon salt  
½ cup + 1 tablespoon (2.7 ounces) all-purpose flour  
2 large eggs  
3 ounces grated extra-sharp cheddar cheese  
¼ cup minced green onions

1. Heat the oven to 375 degrees. Line 2 baking sheets with parchment paper.
2. Bring the water, butter, and salt to a boil in a heavy medium saucepan. Remove from the heat; mix in the flour. Stir over medium heat until the mixture becomes slightly shiny and pulls away from sides of the pan, about 3 minutes; transfer to a stand mixer fitted with the paddle attachment. Add the eggs one at a time, mixing well after each addition to form a sticky dough. Mix in the cheese and green onions.
3. Divide the dough into 24 equal portions; drop onto the baking sheet one inch apart. (Can be made ahead. Wrap in plastic, then foil. Refrigerate up to 2 days or freeze up to 2 weeks.)
3. Bake the cheese puffs until golden, about 30 minutes if at room temperature and 35 minutes if chilled or frozen. Serve immediately.