

Mother's Cheese Puffs

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
butter	1/2 pound = 8 oz	softened
extra sharp cheddar cheese	1/2 pound = 8 oz	grated
all-purpose flour	2 cups = 9 oz	sifted
cayenne pepper	1/8 tsp or to taste	

- Beat together the butter and cheese.
- Sift in the flour.
- Mix all ingredients together.
- Roll into bite-sized balls (but do not over-handle the dough or it will become tough).
- Bake at 375 degrees F for 10 minutes or until the bottom is lightly browned.

NOTE: Mother made these ahead and kept them in the freezer. It was always Dad's job to roll the cheese balls. Dad would sit in front of the TV, watching John Wayne shoot someone, while he rolled cheese balls onto a waxed paper sheet.