

Cheddar Puffs with Green Onions – Bon Appetit, November 2005

1 cup water
¼ cup butter, cut into 4 pieces
½ tsp kosher salt, plus additional for sprinkling
1 cup plus 2 Tablespoons all purpose flour
4 large eggs
1½ cups (packed) grated extra-sharp white cheddar cheese
2/3 cup minced scallions

Preheat oven to 375. Line 2 baking sheets with parchment paper.

Bring 1 cup water, butter, and ½ tsp salt to a boil in a heavy medium saucepan. Remove from heat; mix in flour.

Stir over medium heat until mixture becomes slightly shiny and pulls away from the sides of the pan, about 3 minutes.

Transfer to stand mixer fitted with paddle. Add eggs 1 at a time, mixing well after each addition to form sticky dough. Mix in cheese and green onions.

Form dough into 1¼ to 1½ inch ovals or rounds. Drop onto baking sheet 1 inch apart.

[Note: Can be made ahead. Works great to make them and freeze them.]

Bake cheese puffs until golden, about 30 minutes if at room temperature and 35 minutes if chilled or frozen. Serve immediately.