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Mayor Worth's Cheese Puffs



Photo Susie Iventosch

This recipe comes from Mayor Worth's family's dear friend, Ann Hawley, who was Assistant Dean of Students at Cal when the mayor and her husband were students there.

"They are a favorite for special family and holiday dinners and always a request for our daughters' birthday dinners," Worth noted.

We especially loved the spicy touch to these cheese puffs. In fact, we add just a few shakes of hot sauce, too!

CHEDDAR CHEESE PUFFS

INGREDIENTS

1/2 cup butter
 2 cups sharp cheddar cheese, grated
 1 cup flour
 A pinch of salt
 A dash of Worcestershire sauce
 A pinch of cayenne pepper

DIRECTIONS

Mix the butter, grated cheese, flour, Worcestershire sauce, salt and cayenne pepper together, using a fork or wooden spoon. Form dough into little balls about the size

large marbles.

Now, you have a choice: You can place them on a baking sheet to freeze, then bag or store in a plastic container for baking later, or you can bake them right away, which is exactly what we did. And then we ate them right away, too. They are so yummy!

To bake, place the cheese dough balls on a baking sheet about two inches apart and bake for 15-20 minutes at 375 degrees. If you have any left, (not likely) store baked cheese puffs in an airtight container.

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