

DEVONSHIRE HERBED CHEESE PUFFS WITH THYME & ROSEMARY

Makes approximately 60 cheese puffs.

2 sticks unsalted butter

2 cups flour, sifted

1/4 teaspoon cayenne pepper

1 lb. sharp cheddar cheese, grated

1/4 teaspoon dry mustard

2 teaspoons dried thyme, chopped

2 teaspoons dried rosemary, chopped

1 teaspoon salt

2 teaspoons baking powder

Sift flour, salt, mustard, cayenne, and baking powder into a bowl. Add the butter. Beat the butter and the flour mixture together with an electric mixer until smooth. Stir in the cheese, thyme, and rosemary until combined completely.

Form dough into ¾ inch balls. Place on cookie sheet, cover with plastic wrap and refrigerate for at least one hour.

Bake at 350° until lightly browned, approximately 20 minutes.