

Cheese Puffs

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

1 cup flour
3 oz. grated Cheddar Cheese
About 1 tbsp. milk

3 small tsp. baking powder
1 egg beaten

Mix all ingredients to a stiff batter. Drop by heaping tsp. into the well greased sections of muffin pans. Bake in a 400 degree oven for 10 minutes. Remove & let cool. Slice when cold. Butter both sides, add slice of tomato to each one and replace top. These puffs can be frozen & reheated when needed.