

Casey's Cheesy Puffs



makes 18



preparation: 15 mins
cooking: 10 mins



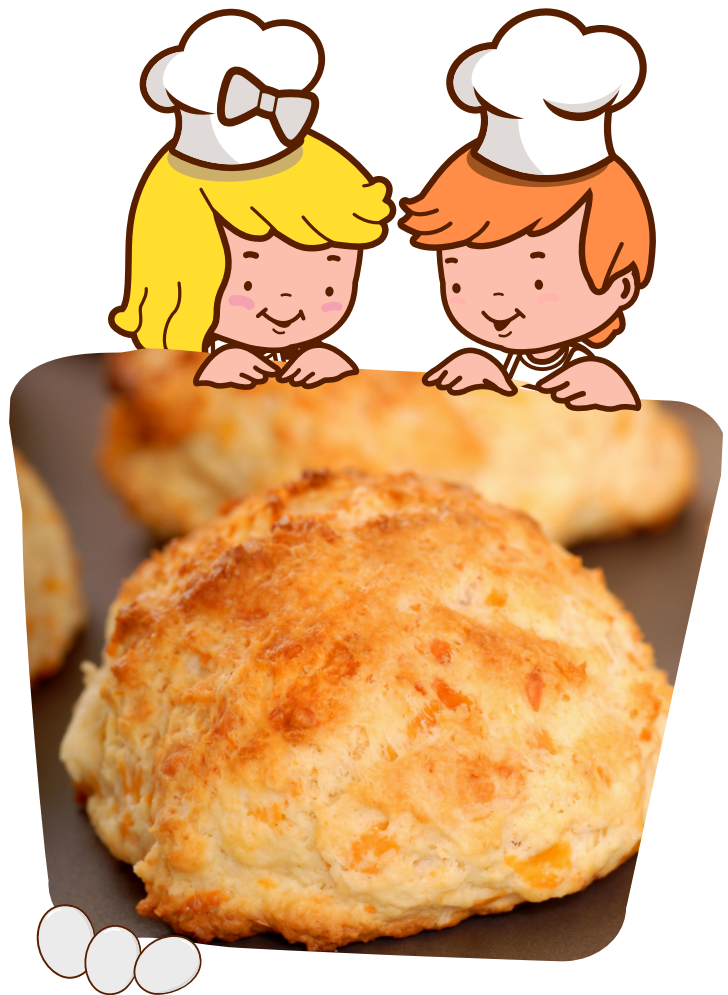
shopping list...

140g Self-Raising Flour
230g Grated Cheese (any
sort of hard cheese will do)
1 Egg - beaten
110ml of Milk
Butter (for greasing)



kitchen kit...

1 fine sieve
1 tablespoon
1 large mixing bowl
1 wooden spoon
1 x muffin tin or
baking tray



What to do...

one:

Preheat the oven to 180 / Gas
Mark 4, and sift the flour
through the sieve into your
mixing bowl.

Casey's Cheesy Puffs

two:

Add the egg and the cheese to the flour and stir with a wooden spoon, then carefully stir in the milk to bind all the ingredients together.



three:

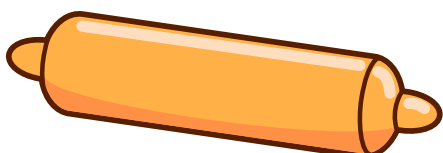
Mix together well especially the milk and flour. The mixture will be quite sticky when its ready.

four:

Grease your muffin tin or baking tray, and use your tablespoon to scoop out the mixture onto the trays (about a golf ball size is perfect).

five:

Ask an adult to carefully place them in the oven, and bake for 10 mins. When they are ready, leave them to cool for 5 minutes, then scoop them out with your tablespoon and enjoy straight away.



all done!