

APPETIZER PUFFS

1/4 cup butter or margarine
1/2 cup water
1/2 cup all-purpose flour
1/8 tsp. salt
2 eggs

Lightly greas 2 large baking sheets and set aside. Preheat oven to 400 degrees F. In a medium saucepan, heat butter or margarine and water to a rolling boil. Add flour and salt all at once and whip or stir vigorously over low heat about 1 min. (I use the bamix beater blade), or until mixture becomes smooth and leaves the side of the pan. Remove from heat. Put mixture in Bosch bowl equipped with the whips and beat in eggs one at a times on speed 3 or 4. Beat until mixture looses it's gloss. On prepared baking sheets, drop dough by rounded teaspoonfuls making 4 rows with 4 mounds in each roll (leave lots of room for expansion). Repeat with remaining dough on second baking sheet. Bake about 15 min. in preheated oven until puffed and lightly browned. Cool away from draft. Makes 32 puffs.

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