



### **French Cheese Puffs with a Twist**

*Add zesty mustard and crunch nuts for a great party pleaser*

- 1 cup almond milk
- ½ cup unsalted butter cut into 4 pieces
- 1 ¼ teaspoons salt
- 1 cup all-purpose flour
- 4 large eggs, at room temperature
- 1 large egg white, at room temperature
- 2 teaspoons Dijon or mild mustard
- 2 cups coarsely grated cheese, such as Gruyere, Cheddar or Pepper Jack
- 1/3 cup walnuts or pecans, lightly toasted and chopped

Preheat oven to 425 degrees F. Line 2 baking sheets with parchment paper or silicone baking mats.

Place the almond milk, butter and salt in a saucepan over medium high heat until it boils. Stir in flour all at once. Lower the heat; immediately start vigorous stirring with a heavy spoon; The dough will form a ball and there'll be a light coating on the bottom of the pan. Keep stirring for another 2 minutes or so to dry the dough.

Place dough into mixing bowl of a stand mixer fitted with a standard beater. Let the dough sit for a minute, then add the eggs one by one, followed by the white, beating until each one is incorporated before adding the next.

Beat in the mustard, followed by the cheese and nuts. Give the dough a final mix through by hand.

Scoop out the dough with small cookie scoop, or if you'd like larger puffs, shape them with a medium cookie scoop or a Tablespoon and drop the dough onto the lined baking sheets, leaving about 2 inches between the puffs.

Place the baking sheets into the oven; immediately turn the temperature down to 375 degrees F. Bake for 12 minutes, then rotate the pans from front to back and top to bottom. Continue baking until puffy, golden and firm enough to pick up, another 15-20 minutes. Serve immediately – these are best directly from the oven.

**Recipe Inspired by:** Dorie Greenspan, My Newest Gougeres, *Everyday Dorie: The Way I Cook*, Houghton Mifflin Harcourt, 2018

**Cook's Note:** You may wish to substitute ½ cup each of milk and water for the almond milk.

-The scooped dough can be frozen on the baking sheets or kept for up to a day in the refrigerator before baking.

-If your oven only allows you to bake one cookie sheet at a time, you will need to be sure to re-heat the oven to 425 degrees before putting additional cookie sheets in the oven to bake.

**About the Recipe:** These cute little cheese puffs are the ideal make ahead appetizer to pop into the oven as your guests arrive for your party or holiday meal. They are complemented by the twist of nuts and mustard to please even your most picky guests.