

# Gougere Bread Serves 8

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Preheat oven to 425 degrees

1 cup water

8 tablespoons butter

1 tsp. salt

1/8 tsp. pepper

1 cup flour

4 eggs

1 cup finely diced sharp cheese

Place water, butter, salt and pepper in a pot. Heat until butter and mixture is boiling rapidly. Add flour to mixture all at once and continue cooking and stirring until mixture forms a ball and leaves sides of pan clean. Remove from heat. Beat in eggs, one at a time, incorporating each thoroughly before adding next egg. Stir in all but 2 tablespoons of cheese. Place rounded tablespoons of dough on a lightly greased baking sheet in a ring 8 to 9 inches in diameter, leaving a center space of 2-1/2 inches. Sprinkle dough with remaining cheese. Bake 45 minutes or until well puffed and golden brown.

Note: Make hors d'oeuvre puffs by placing rounded separate tablespoons of dough on a cookie sheet for a shorter time. Fill with creamed mixture of leftover meats or fowl.

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