Bacon Cheese Puffs

These are a hit with kids and are great in the lunch box. Make a double batch as they're guaranteed to disappear fast!

These cheddar and bacon puffs are airy little cheese puffs with loads of flavor. Bake them for a party or family snack. They will be appreciated!

The cheese puffs are not difficult to make following the steps below. Have all ingredients and utensils ready and the preparation should be a snap.

You'll need a stand mixer or hand-held electric mixer for this recipe.

Another great thing about these is that they freeze well. Just reheat them in a 350 F oven.

Cheddar and Bacon Puffs make one of the best appetizers and nibbles to make ahead and keep on hand for when guests stop by or when entertaining. So when Cracker Barrel Cheese asked me to share a recipe for an easy snack perfect for entertaining and that is easily portable, I knew this had to be the one

And since we are right on the brink of the busiest entertaining season of the year, I knew it would be the perfect time to share them with you. With tailgating season practically upon us and the holiday season quickly on its heels, this is one of those recipes that you can go ahead and begin making one rainy day in preparation.

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What You'll Need

1/2 cup milk
1 egg, lightly beaten
2 cups grated cheese, a sharp cheddar is best
2 medium onions, finely chopped
3 slices bacon, finely chopped
1 cup self-raising flour
1 teaspoon grainy mustard (or French mustard)

How to Make It

1 Preheat oven to 180°C/350°F.
2 Combine egg and milk, and stir into remaining ingredients.
3 Drop by rounded teaspoon onto a lightly greased cookie sheet.
4 Bake until golden (about 20 minutes).
5 Cool on wire racks