

Bacon Cheese Puffs

INGREDIENTS:

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)

Directions:

- 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.