

# Unbelievably Good Cheese Puffs

Makes about 3 dozen

**1 stick (½ cup) butter**  
**4 ounces Monterey Jack**  
**cheese, grated**  
**3-ounce package cream**  
**cheese**

**1-pound loaf unsliced**  
**bread, such as French**  
**bread**  
**2 egg whites, beaten**

1. Using a double boiler or a bowl set over a pan of simmering water, melt butter, Monterey Jack and cream cheese.
2. Meanwhile, cut bread into 1-inch cubes.
3. When cheese is melted, stir to combine butter and cheese, then fold in the beaten egg whites.
4. Cover a tray with wax paper. Dip bread cubes into cheese mixture and place on prepared tray. Freeze cubes, then transfer them to a plastic bag and store them in the freezer.
5. To serve, preheat oven to 400 degrees. Place frozen cubes on a baking sheet lined with a nonstick baking mat or parchment paper or sprayed with cooking spray. Bake for 8 to 10 minutes or until cheese puffs begin to brown.

— *Submitted by Patricia Howe*