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# Cheese Potato Puffs

*Michi Carl - New York*

*North American Potpourri - Autism Directory Service, Inc - 1993*

**12 medium potatoes**  
**6 tablespoons butter**  
**2 1/4 cups grated cheddar cheese**  
**1 1/4 cups milk**  
**1 teaspoon salt**  
**2 eggs, beaten**

Peel the potatoes. Cook in salted water until tender. Drain and mash.

Add the butter, cheese, milk and salt. Beat until the butter and cheese are melted. Place over low heat, if necessary. Fold in the beaten eggs.

Pour the mixture into a greased 9 x 13-inch baking dish.

Bake at 350 degrees for 30 to 45 minutes or until puffy and golden brown.

## **Side Dishes**

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*Per Serving (excluding unknown items): 3129 Calories; 175g Fat (49.7% calories from fat); 117g Protein; 281g Carbohydrate; 23g Dietary Fiber; 919mg Cholesterol; 4795mg Sodium. Exchanges: 17 1/2 Grain(Starch); 10 1/2 Lean Meat; 1 Non-Fat Milk; 27 1/2 Fat.*