

Olive Cheese Puffs

2 cups of shredded sharp cheddar cheese

1 ¼ cups of all-purpose flour

½ cup softened butter

½ tsp baking powder

1 tsp tobacco

1 small jar of pimento-stuffed green olives, drained and dried

Method: Mix all ingredients EXCEPT olives in food processor just until well-blended. Roll into 1" balls. (we use the small Pampered Chef scoop for this) Flatten the balls and wrap around the olives. Chill 1 hour. Place on a baking sheet with parchment or Silpat and bake in pre-heated 400 degree oven for 15-20 or until golden.

May be frozen and baked later.