

MAD MADELEINE'S CHEESE PUFFS

(from Enjoy!)

1 thin sliced sandwich loaf (18 slices)

½ lb. Velveeta cheese

¾ cup butter

1. Whip softened cheese and butter until fluffy.
2. Take three slices of bread. Spread cheese mixture on each and stack.
3. Remove crusts and cut into quarters.
4. Ice each piece on top and sides. Use a fork through the bottom to make icing easier.
5. Repeat with remaining bread.
6. Place iced cubes on a baking sheet, cover with foil and freeze until ready to use.
7. Preheat oven to 350°. Make sure cubes are frozen before baking. Bake 10 to 15 minutes until cheese melts. Watch carefully to prevent burning.
8. Serve immediately.

Makes 24 puffs

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