Dorie Greenspan’s Cheese Puffers

Ingredients:

1 ¼ cups all-purpose flour

2 teaspoons baking powder

1 teaspoon kosher salt

3 eggs at room temperature

1 cup of milk (I used 1%) at room temperature

½ cup grated white cheddar

3 scallions chopped

3 tablespoons unsalted butter

Preheat oven to 425°

1. Melt butter and set aside.
2. In medium bowl combine flour, baking soda, salt, and scallions, and cheese. In a measuring cup whisk together eggs and milk.
3. Brush muffin tin with melted butter and place it in the oven for two minutes.
4. Pour the egg mixture into the into the dry ingredients and stir till just combined.
5. Using an oven mitt, pull the warmed tin out of the oven and pour the mixture into the cups.
6. Pop the tin back in the oven and bake for 20 minutes, or until golden brown.