

Pepperoni Cheese Puffs

- 1 ¼ cup water
- ⅓ cup butter
- 1 ½ cup all-purpose flour (or spelt flour)
- 4 eggs, at room temperature
- ¾ cup finely chopped pepperoni (3 oz.)
- ¾ cup finely shredded Romano or Parmesan cheese
- 2 Tablespoons snipped fresh parsley
- ⅛ teaspoon garlic powder (if you use fresh garlic, you end up with tangy, sharp bites of garlic ... probably not the best idea for a social gathering! But do it if you want.)
- ⅛ teaspoon pepper
- ½ -1 teaspoon of salt (depends on the saltiness of the pepperoni)

Preheat oven to 350°F. Grease two large baking sheets, or line with silicone liners, and set aside.

In a large saucepan, combine water and butter. Bring to boiling. Add flour all at once, stirring vigorously. Cook and stir until mixture forms a ball. Remove from heat. Add eggs, one at a time, beating well after each addition. (I just use a whisk, but I'm sure an electric mixer would be fine, too. Just don't mix in too much air.)

Stir in the pepperoni, cheese, parsley, garlic powder, salt, and pepper.

Drop dough by rounded teaspoons 2 inches apart onto prepared baking sheets.

Bake for 30 minutes, or until golden. Transfer to a wire rack. Best served warm.

