

## Homemade Cheese Puffs: Fluffy, Cheesy & Irresistible Gougères

Homemade Cheese Puffs: Light, Airy, and Utterly Irresistible!



**OVEN**  
**425°F**

**TIME**  
**2-3 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1 cup milk or water (milk will give a richer, softer puff; water results in a crisper puff)

1 stick unsalted butter (½ cup)

... teaspoon salt

1/8 teaspoon cayenne pepper (optional, but highly recommended for a subtle kick)

1 cup all-purpose flour

4 large eggs, at room temperature

1 cup Cabot Seriously Sharp Cheddar, finely shredded (freshly shredded is best!)

Swaps and Notes:

**Liquid Base:** Using milk will result in a slightly richer, softer interior for your cheese puffs, while water will yield a crispier exterior. Choose based on your preference!

**Butter:** Unsalted butter gives you control over the overall saltiness.

**Cayenne Pepper:** This adds a wonderful, subtle warmth without making them overtly spicy. You can omit it if you prefer, or increase it slightly for more kick.

**Flour:** All-purpose flour is perfect here. Ensure it's measured accurately.

**Eggs:** Room temperature eggs incorporate into the dough much more smoothly. Do not skip whisking them well before adding.

**Cheddar Cheese:** The quality of your cheddar truly shines here. A "seriously sharp" cheddar like Cabot

will give the most flavor. Finely shredding it helps it melt seamlessly into the dough. You can also experiment with Gruyère, Parmesan, or a blend of cheeses.

#### Step-by-Step Directions:

**Preheat Oven & Prep Pans:** Preheat your oven to 425°F (220°C). Line two large baking sheets with parchment paper.

**Combine & Boil Liquid Base:** In a medium saucepan, combine the milk (or water), butter, salt, and cayenne pepper (if using). Bring the mixture to a rolling boil over medium heat, stirring occasionally to melt the butter completely.

**Add Flour & Cook Dough:** Turn the heat to low. Add all of the flour at once to the boiling liquid.

Stir vigorously with a sturdy wooden spoon or heatproof silicone spatula until the mixture comes together and forms a very smooth dough. Continue cooking and stirring for 2-3 minutes until the dough pulls away from the sides and bottom of the pot, forming a ball, and a thin film forms on the bottom of the pot (this indicates the moisture is evaporating). Remove the pot from the heat and let the dough cool for 5 minutes.

**Whisk Eggs (Separate Bowl):** While the flour mixture is cooling, completely whisk the 4 large eggs in a separate medium bowl. Remove 2 tablespoons of the whisked eggs for an egg wash and set aside.

**Incorporate Eggs into Dough:** Add the remaining whisked egg mixture to the warm dough in the saucepan a little bit at a time, stirring thoroughly with a spoon after each addition. It might look like it's not coming together at first, but keep stirring; the eggs will eventually be completely incorporated and the dough will become smooth and glossy.

**Stir in Cheese:** Once the eggs are completely incorporated, stir in the shredded Cabot Seriously Sharp Cheddar cheese until it's evenly distributed throughout the dough.

**Pipe the Puffs:** Place the mixture into a large freezer bag (snip a corner for piping) or a piping bag fitted with a large round tip. Pipe 1-inch circles (about ¾ inch high) onto the prepared baking sheets, leaving about 2 inches between each puff.

**Smooth & Egg Wash:** With wet fingers, gently smooth the top of each dough mound to create a nice, even surface. Whisk the reserved 2 tablespoons of egg with 1 teaspoon of water to create an egg wash. Brush this mixture lightly over the top of each puff. If desired, sprinkle with additional finely shredded cheddar cheese.

**Bake:** Place the baking sheets in the preheated oven. Bake for 10 minutes at 425°F (220°C). Then, lower the temperature to 350°F (175°C) (do not

open the oven door!) and continue to cook for 18-19 minutes more, or until the cheese puffs are beautifully puffed up, golden brown, and feel light.

**Cool & Enjoy:** Let the cheese puffs cool on the baking sheets for a minute or two before transferring them to a wire rack to cool slightly more. Enjoy warm!

**Tips for Success:**

**Cool the Dough:** Allowing the dough to cool for a few minutes before adding the eggs prevents the eggs from scrambling.

**Add Eggs Gradually:** This is crucial! Adding the eggs slowly and mixing thoroughly after each addition helps them emulsify properly into the dough.

**Don't Open the Oven Door:** During the initial high-heat bake and after lowering the temperature, resist the urge to open the oven door. The sudden drop in temperature can cause the puffs to deflate.

**Bake Until Golden and Dry:** The puffs should be well-browned and feel light when lifted, indicating they're fully cooked and dried out inside. This prevents them from collapsing.

**Serve Warm:** These are best served warm, when the cheese is gooey and the interior is airy.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For another delicious cheesy dip that's perfect for gatherings, check out [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).

## DIRECTIONS

1. Making choux pastry might seem intimidating, but follow these steps carefully, and you'll have perfect cheese puffs!
2. **Preheat : Oven & Prep Pans:** Preheat your oven to 425°F (220°C). Line two large baking sheets with parchment paper.
3. **Combine & : Boil Liquid Base:** In a medium saucepan, combine the milk (or water), butter, salt, and cayenne pepper (if using). Bring the mixture to a rolling boil over medium heat, stirring occasionally to melt the butter completely.
4. **Add : Flour & Cook Dough:** Turn the heat to low. Add all of the flour at once to the boiling liquid. Stir vigorously with a sturdy wooden spoon or heatproof silicone spatula until the mixture comes together and forms a very smooth dough. Continue cooking and stirring for 2-3 minutes until the dough pulls away from the sides and bottom of the pot, forming a ball, and a thin film forms on the bottom of the pot (this indicates the moisture is evaporating). Remove the pot from the heat and let the dough cool for 5 minutes.
5. **Whisk : Eggs (Separate Bowl):** While the flour mixture is cooling, completely whisk the 4 large eggs in a separate medium bowl. Remove 2 tablespoons of the whisked eggs for an egg wash and set aside.
6. **Incorporate : Eggs into Dough:** Add the remaining whisked egg mixture to the warm dough in the saucepan a little bit at a time, stirring thoroughly with a spoon after each addition. It might look like it's not coming together at first, but keep stirring; the eggs will eventually be completely incorporated and the dough will become smooth and glossy.

7. **Stir in : Cheese:** Once the eggs are completely incorporated, stir in the shredded Cabot Seriously Sharp Cheddar cheese until it's evenly distributed throughout the dough.
8. **Pipe the : Puffs:** Place the mixture into a large freezer bag (snip a corner for piping) or a piping bag fitted with a large round tip. Pipe 1-inch circles (about ¾inch high) onto the prepared baking sheets, leaving about 2 inches between each puff.
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11. **Cool & : Enjoy:** Let the cheese puffs cool on the baking sheets for a minute or two before transferring them to a wire rack to cool slightly more. Enjoy warm!
12. **Tips for Success: Cool the Dough:** Allowing the dough to cool for a few minutes before adding the eggs prevents the eggs from scrambling.
13. **Add : Eggs Gradually:** This is crucial! Adding the eggs slowly and mixing thoroughly after each addition helps them emulsify properly into the dough.
14. **Don't : Open the Oven Door:** During the initial high-heat bake and after lowering the temperature, resist the urge to open the oven door. The sudden drop in temperature can cause the puffs to deflate.
15. **Bake : Until Golden and Dry:** The puffs should be well-browned and feel light when lifted, indicating they're fully cooked and dried out inside. This prevents them from collapsing.
16. **Serve : Warm:** These are best served warm, when the cheese is gooey and the interior is airy.
17. **Serving Suggestions and Pairings:** Homemade Cheese Puffs are incredibly versatile and perfect for a variety of occasions. Serve them as an elegant appetizer with a glass of white wine (like Sauvignon Blanc or Chardonnay), alongside a hearty soup or chili, or as a delicious addition to a brunch spread. They're fantastic on a cheese board, and could even accompany a simple roast chicken or steak. If you're looking for other impressive but easy appetizers, you might love my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#) or my [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#).
18. **Storage and Leftover Tips:** Homemade Cheese Puffs are best eaten fresh, ideally within a few hours of baking, as their texture is at its peak. If you have leftovers, store them in an airtight container at room temperature for up to 1 day, or in the refrigerator for up to 2-3 days. To reheat and re-crisp, place them on a baking sheet in a 350°F (175°C) oven for 5-7

minutes. You can also freeze unbaked choux pastry for up to 1 month (pipe onto a sheet, freeze until solid, then transfer to a bag) and bake from frozen, adding a few minutes to the baking time.

19. More Recipes You Will Love: If you enjoyed the cheesy goodness and simple elegance of these puffs, here are a few more savory and satisfying recipes you'll want to try:
20. For another delicious cheesy dip that's perfect for gatherings, check out [This Crockpot Nacho Dip Is the Reason I Never Have Leftovers](#).
21. If you love hot, gooey cheese, my [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#) is a must-make.
22. And for a fun, casual, and incredibly cheesy meal, don't miss my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).
23. Final Thoughts: Homemade Cheese Puffs are a classic for a reason - they're irresistibly cheesy, wonderfully light, and surprisingly easy to master. They add a touch of gourmet flair to any occasion without requiring hours of effort. Give this recipe a try, and get ready to fall in love with these delightful little bites!
24. What's your favorite cheesy appetizer? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

## SWAPS & NOTES

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**Butter:** Unsalted butter gives you control over the overall saltiness.

**Cayenne Pepper:** This adds a wonderful, subtle warmth without making them overtly spicy.

You can omit it if you prefer, or increase it slightly for more kick.

## TIPS FOR SUCCESS

**Cool the Dough:** Allowing the dough to cool for a few minutes before adding the eggs prevents the eggs from scrambling.

**Add Eggs Gradually:** This is crucial!

Adding the eggs slowly and mixing thoroughly after each addition helps them emulsify properly into the dough.

**Don't Open the Oven Door:** During the initial high-heat bake and after lowering the temperature, resist the urge to open the oven door.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-cheese-puffs-fluffy-cheesy-irresistible-gougeres/>