# Cheese Potato Puff

## Description

These are the highest, fluffiest, tastiest potatoes I've ever had. They can be made a day ahead and refrigerated until ready to bake. This dish is Mom's specialty, and we all especially love the part along the edge of the casserole dish that gets golden brown.

## Ingredients

- 12  potatoes
- 2 cup shredded cheddar cheese
- 1 1/4 cup milk
- 1/3 cup butter softened
- 2 tsp salt
- 2  eggs lightly beatened

## Instructions

Place potatoes in a large saucepan and cover with water.

Bring to a boil.

Reduce heat; cover and simmer for 15-20 minutes or until tender.

Drain; mash potatoes.



## Summary

**Yield:** 14
**Source:** Taste of Home
**Prep Time:** 1 hour
**Category:** Potatoes
**Cuisine:** American

# Cheese Potato Puff

Add 1-3/4 cups cheese, milk, butter and salt; cook and stir over low heat until cheese and butter are melted.

Fold in eggs.

Spread into a greased 13-in. x 9-in. baking dish.

Bake, uncovered, at 350° for 25-30 minutes.

Sprinkle with remaining cheese.

Bake 5 minutes longer or until golden brown.