

# Pumpkin Gruyere Gougeres

## Description

You know what I like to call these? Delectable, savory goodness in just, one, pop. Round little balls of simplicity, spiked with four ingredients that were made for each other: cheese, pumpkin, prosciutto with sweet maple syrup.

If I could eat these every day, I think I would.

Perfect for the holiday party, a half-time snack or for when you get a hankering for salty and sweet, these little nuggets will be the first thing to go at any get together and leave the crowd wanting more.

## Ingredients

- 1 cup whole milk
- 1 stick butter - 1/2 cup
- 1/2 tsp salt
- 1 cup flour
- 6 eggs
- 1/2 cup pumpkin puree
- 1 cup grated Gruyere Cheese plus 1 TBsp
- 6 slice prosciutto cooked and crumbled can use bacon
- 2 tbsp maple syrup



## Summary

**Yield:** 40

**Source:** Go Bold With Butter

**Prep Time:** 45 minutes

**Category:** Appetizers

**Cuisine:** American

**Tags:** new pdf

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## Instructions

Preheat oven to 400°F.

In a medium saucepan, bring milk and butter to a boil.

Add the salt and flour, reduce heat to low and cook for another 2 minutes, stirring constantly, or until the edges of the dough pull away from the sides of the pan.

Remove mixture from pan and add to mixing bowl of a stand up mixer.

Add 5 of the eggs, one at a time, mixing well before adding the next egg.

Add pumpkin, maple syrup and 1 cup cheese and mix to combine. \*If not using a stand up mixer, fold in cheese by hand.

Put mixture in one corner of a large resealable freezer bag, snip the edge by ½ inch and twist top to create a piping bag.

On a large baking sheet lined with parchment paper, pipe mixture into rows of balls about ¾ inch high and about 1 ½ inches apart.

Make an egg wash with remaining egg and 2 tablespoons water, whisking to combine.

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Brush the tops with egg wash and garnish with remaining Gruyere and prosciutto chips.

Bake for 15 to 20 minutes or until lightly browned on top.