

## CHEESE BLOB RECIPE FROM LIZ BIRKBY

### Ingredients:

1 pk cream cheese (227g)  
½ cup (124 ml) butter or marg  
250g cheddar cheese cut into cubes  
1tsp dry mustard  
4 egg whites  
1 loaf unsliced bread

### Method:

In a saucepan, over low heat, melt cream cheese, butter, cheddar and mustard. Stir until smooth.

Remove from heat and let cool slightly.

Beat egg whites until stiff but not dry and fold into cheese mixture.

Trim crusts from bread. Slice into 1" thick cubes. Using a fork, dip bread cubes into cheese mixture coating evenly, except on bottoms. Arrange on wax paper lined tray.

Freeze until firm. Place in plastic bags or tightly sealed container and store in freezer.

At serving time, place on lightly greased baking sheet and heat in pre heated oven at 200c for 8-10 minutes until slightly brown.

Serve hot.