



Cheese Puff-Pastry Dough

This versatile appetizer dough transforms itself into a tasty variety of delicious hors d'oeuvres for all your entertaining needs.

Ingredients

- 2 -1/2 cups [Pamela's Gluten-Free Bread Mix](#), plus additional mix for rolling
- 2-1/4 tsp yeast (packet included in 19 oz Bread Mix bag only)
- 1/2 cup unsalted butter at room temperature
- 3/4 cup small curd cottage cheese at room temperature
- 1/2 cup warm water
- 1 teaspoon sugar

Directions

Dissolve yeast and sugar in warm water and let stand until bubbling, about five minutes. Combine unsalted butter and cottage cheese. Mix Pamela's Gluten-Free Bread Mix with yeast solution and cheese mixture into a dough.

Use dough to make [Assorted Cheese Puff-Pastry Appetizers](#), rolling and cutting as indicated for each preparation. Rest for sixty to ninety minutes before baking (see individual recipes). Bake as directed for each preparation.

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