

A Recipe from Yavapai Cowbelle Kitchens

Baby Beef Cakes

1 lb. Ground Chuck
1 box Stove Top Stuffing Mix (any flavor)
1 egg
1 cup Beef broth
¼ cup finely chopped white onion
2 cups mashed potatoes
4 oz softened cream cheese, cut into small pieces
Salt and Pepper to taste

1 "Texas Size" 6-hole muffin tin

Preheat oven to 350 degrees

Lightly grease muffin tin. Set aside.

In mixing bowl combine ground chuck, stuffing mix, egg, broth, and chopped onion until just mixed. Divide equally into 6 rounded mounds and place into muffin tin holes.

Bake in preheated oven for 40 minutes.

Remove from oven and turn oven to broil.

Mix the mashed potatoes with softened cream cheese until smooth. Season to taste with salt and pepper. Spread mashed potatoes over each beef cake (like you would ice a cupcake) and sprinkle with cheddar cheese.

Return beef cakes to oven and broil until cheese is melted and bubbly.

Serve immediately and enjoy!

This great recipe from the kitchen of Catherine Wilkinson.