

BAKED HORSERADISH SQUARES

Carrés au Raifort, Cuits au Four

Source: The Gilded Table – January Edition

Prep Time: 15 minutes

Cook Time: 30 minutes | **Yield:** 9–12 squares



Recipe Description

These savory baked squares are a nod to mid-century entertaining — sharp, creamy, and deeply satisfying. Horseradish adds gentle heat without overpowering, making them a welcome counterpoint to richer winter dishes.

Ingredients

- 1 cup sour cream
- 2 large eggs
- 1 cup shredded cheddar cheese
- ¼ cup prepared horseradish (well-drained)
- ½ cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper

Instructions

1. Preheat oven to 350°F (175°C). Grease an 8-inch square baking dish.
2. In a bowl, whisk sour cream and eggs until smooth.
3. Stir in cheese and horseradish.
4. Spread batter evenly in the prepared dish.
5. Bake 28–30 minutes until set and lightly golden.
6. Cool slightly before cutting into squares.

Notes

- Serve warm or at room temperature
- Excellent with soups or as a cocktail bite
- May be baked ahead and gently rewarmed