

Mac & Cheese

Ingredients:

2 cups (8 oz) dry elbow macaroni

4 tbsp nonfat dry milk

2 tbsp all-purpose flour

1 tbsp butter or margarine, melted

1 ¼ cups boiling water

3 cups (12 oz) shredded American cheese
found at deli counter

¼ tsp kosher salt

Directions:

- 1. Preheat oven to 350° F. Cook macaroni 1 to 2 minutes longer than package directions so pasta is soft but not mushy. Drain.**
- 2. In a large mixing bowl, combine dry milk, flour and butter. Whisking constantly, gradually add in boiling water. Add 1 cup of cheese and continue whisking until smooth and creamy, about 2 to 3 minutes.**
- 3. Fold in macaroni, 1 more cup of cheese and salt.**
- 4. Transfer to a lightly greased 11x7 inch casserole dish and cover with foil. Bake 25-30 minutes or until sauce in center of casserole is thick and creamy.**
- 5. Remove foil and sprinkle remaining 1 cup of shredded cheese evenly over top. Return to oven until cheese melts.**

Recipe By: _____