THE J.M. SMUCKER Co

# Mac & Cheese Muffins

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 25 mins | 30 mins | 18 | N/A |

## Ingredients

- **Cheese Sauce:**
- 3 tbsp (45 mL) butter
- 3 tbsp (45 mL) **Robin Hood®** Original All Purpose Flour

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- 2 cans **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 1/2 tsp (7 mL) salt
- 3 cups (750 mL) grated old cheddar cheese (approx. 1 lb / 454 g)
- 1 lb (454 g) macaroni, cooked as per package directions (6 cups / 1.2 L cooked)
- **Topping:**
- 1 cup (250 mL) breadcrumbs
- 1/2 cup (125 mL) grated parmesan cheese
- 3 tbsp (45 mL) olive oil
- 1 cup (250 mL) grated old cheese

## Directions

**Step 1:**

Cheese Sauce: Melt butter in medium saucepan, add flour and cook over low heat stirring for 1 minute. Whisk in milk and salt. Bring to a boil, lower heat and cook for 5 minutes, stirring occasionally until sauce has thickened. Add cheese, stirring until melted.

**Step 2:**

Stir mixture into cooked pasta.

**Step 3:**

Preheat oven to 375°F (190°C). Line 18 muffin cups with paper liners.

**Step 4:**

Divide pasta mixture in prepared muffin cups. Combine breadcrumbs, parmesan cheese and olive oil in medium bowl. Sprinkle pasta mixture with grated cheddar cheese and then with breadcrumb topping.

**Step 5:**

Bake in preheated oven 25 to 30 minutes or until tops are golden brown. Let muffins sit in pans for 10 minutes before removing from pans.

## Images