

## Homemade Mac and Cheese Bites by Chef In Training

### **Ingredients**

- ½ pound elbow macaroni
- 2 Tablespoons butter
- 2 Tablespoons flour
- 1½ cups milk
- 2 cups shredded sharp cheddar cheese
- 2 ounces cream cheese
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 egg beaten

### **Instructions**

Preheat oven to 400 degrees F.

Spray mini muffin tins with cooking spray.

Cook pasta according to package directions and set aside.

In a medium size pan combine butter and flour over medium heat. Whisk until butter is melted and mixture is smooth. Slowly add milk and bring to a simmer. Add 1½ cups of the cheese, cream cheese, salt and pepper. Stir until smooth and creamy. Remove from heat.

In a large mixing bowl, carefully stir pasta, cheese sauce, and egg until evenly mixed and pasta is evenly coated.

Spoon mac and cheese into mini muffin tins and top each with a small pinch of remaining cheese. Bake at 400 degrees F for 15 minutes or until golden brown.

Allow to cool 5 minutes before gently removing the bites.