



Mac & Cheese Maple Dunkers

Waverly 7th Grade



Marketing Element

Waverly 7th Grade Agriculture

OUR PRODUCT IS SWEET,
SALTY & FESTIVE!

*New York's Treat. Oh So Sweet Mac &
Cheese Dunkers Can't Be Beat!*

MAC & CHEESE
MAPLE DUNKERS



DID YOU KNOW... NEW
YORK IS THE FIFTH
LARGEST DAIRY
PRODUCING STATE IN
THE UNITED STATES?

Recipe

Mac and Cheese Maple Dunkers

New York's Treat, Oh So Sweet: Mac & Cheese Dunkers Can't Be Beat!



 6 servings  45 minutes

INGREDIENTS

Mac and Cheese:

- 4 tbs Butter
- 4 tbs flour
- 4 cups milk
- ½ lb smoked gouda
- ½ lb colby jack cheese
- 1 lb sharp cheddar cheese
- Half stick cream cheese
- 1 lb noodles - elbow macaroni
- 5 Empire Apples diced
- Bag of Bacon bits
- ½ cup Cinnamon
- ½ cup Sugar

Toppings:

- Drizzle of Maple Syrup - Or dunk if your heart prefers 🍯
- Sprinkle of Cinnamon

DIRECTIONS

Cheese Sauce:

1. Melt butter in saucepan. Slowly stir in flour. Mix well. Slowly pour in milk, stirring constantly. Make a roux. Cut gouda, Colby jack, and cheddar cheeses into small squares. Add cut cheeses to roux mixture. Stir constantly until completely melted. Cut cream cheese into small squares and add to sauce pan mixture. Stir constantly until completely mixed and melted. Add bacon bits and mix until fully combined.

Noodles:

1. Cook according to box directions.

Apples:

1. Mix together cinnamon and sugar in small mixing bowl. Toss in diced apples and mix until apples are fully coated.

Mac & Cheese Maple Dunkers:

1. Mix together cheese sauce, noodles, and apples. Put in 9x13 baking dish. Top with bacon bits and a sprinkle of cinnamon. Bake at 350 degrees for 20 minutes. Serve with New York maple syrup!