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Sweet  
Mac & Cheese

# Sweet Mac & Cheese

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# Ingredients

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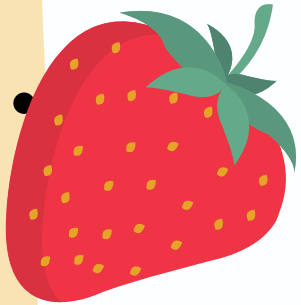
## Custard

8 oz elbow macaroni  
2 oz unsalted butter  
1  $\frac{1}{4}$  oz all purpose flour ( $\frac{1}{4}$  cup)  
16 oz whole milk (2 cups)  
1 tbsp vanilla extract  
 $\frac{1}{8}$  teaspoon table salt  
8 oz cream cheese  
4 oz granulated sugar ( $\frac{1}{2}$  cup)  
2 large eggs  
2 cups blueberries/strawberries (fresh or frozen)

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## Topping

1 cup light brown sugar  
 $\frac{3}{4}$  cup all-purpose flour  
1 tsp cinnamon  
1 stick butter



**for 12 servings**

**BAKE-30 minutes**

**Step 1.**

- Heat a large pot of water for the pasta and cook 8 oz elbow macaroni “al dente” while making the batter for the custard. Drain the pasta and set it aside.
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**Step 2.**

- To make a roux, combine 2 oz unsalted butter and 1  $\frac{1}{4}$  oz all purpose flour in a small saucepan. Cook over medium heat, whisking constantly, until it begins to simmer and thickens to a pale beige paste. Slowly whisk 16 oz whole milk into the roux. Continue to whisk until the sauce has no lumps and is the consistency of thick cream. Add 1 tbsp vanilla extract into the warm sauce with  $\frac{1}{8}$  teaspoon table salt. Set aside to cool until it's just barely warm or room temperature.
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**Step 3.**

- Preheat the oven to 350 °F. Lightly butter a 2 quart casserole dish.
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**Step 4.**

- On low speed, cream 8 oz cream cheese and 4 oz granulated sugar in a large mixing bowl until it's smooth. Scrape the bowl so there are no lumps of cream cheese. Add 2 large eggs, one at a time, scraping the bowl after each egg to avoid lumps. Add the cooled white sauce to the cream cheese mixture to form a batter.

**Recipe**

**Steps 1-4**

# Recipe

Steps 5-

Step 5.

- Add the cooked pasta and 2 cups of blueberries and strawberries to the batter then pour the batter into the casserole dish. For the topping mix the light brown sugar, flour, cinnamon and butter into a bowl and crumble using a pastry blender then put the topping on top of the custard in casserole dish
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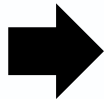
Step 6.

- Bake until golden brown, slightly puffed, and the custard is set in the center.
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Step 7.

- Just like savory macaroni and cheese, this is best still warm from the oven. Leftovers can be refrigerated and re-warmed.
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Additional  
Notes



- Make sure to cook the macaroni "al dente".
- Leaving the pasta slightly undercooked will allow it to absorb the sauce as it bakes.
- If you combine the white sauce with the cream cheese mixture while the sauce is very hot the mixture will look curdled.