

Please your needs
with our
Sweet
Mac & Cheese

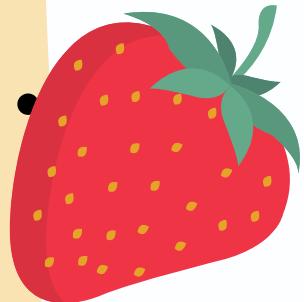


Sweet **Mac & Cheese**

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Ingredients

Custard



8 oz elbow macaroni
2 oz unsalted butter
1 ¼ oz all purpose flour (¼ cup)
16 oz whole milk (2 cups)
1 tbsp vanilla extract
⅛ teaspoon table salt
8 oz cream cheese
4 oz granulated sugar (½ cup)
2 large eggs
2 cups blueberries/strawberries (fresh or frozen)

Topping

1 cup light brown sugar
¾ 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.

Step 2.

- To make a roux, combine 2 oz unsalted butter and 1 ¼ 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.

Step 3.

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

Step 4.

Recipe

Steps 1-4

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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

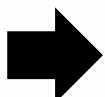
Step 6.

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

Step 7.

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

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.