

Mac and Cheese Bites from She Makes and Bakes

Prep time 20 minutes Bake time 10 minutes at 425

Makes 48 bites

8 ounces pasta

1/4 cup grated Parmesan cheese, divided

1 1/2 tablespoons butter

2 tablespoons flour

3/4 cup milk

8 ounces cheddar cheese, shredded (or use a combination of cheeses)

1 egg yolk

1/4 teaspoon paprika

salt and pepper

Preheat your oven to 425 degrees and spray two mini muffin pans with Pam. Place two tablespoons of parmesan cheese in the cups and shake around so the cup is covered in cheese. Tap out the excess cheese.

Boil your pasta until al dente and drain. In a saucepan, melt the butter, add the flour, and whisk for about a minute. Slowly add the milk while whisking and boil for about 5 minutes until thick. Add the cheese and stir until melted. Off the heat, stir in the egg yolk, paprika, salt & pepper to taste, and pasta. Mix until combined.

Spoon the mac and cheese into each cup, pressing down on them gently. Sprinkle an additional 2 tablespoons of parmesan cheese on top of the cups.

Bake for about 10 minutes until sizzling. Let cool for 5 minutes and then remove with a small spoon.

You can also make this recipe ahead of time, spoon it into the cups, cover, and refrigerate overnight.

Source: [Food & Wine](#)