

Mac N' Cheese Cupcakes

12-18 standard cupcake size



Ingredients

6 1/2 ounces uncooked elbow macaroni pasta

4 1/2 ounces cheddar cheese, grated

1/4 cup + 2 tablespoons cottage cheese

1/4 cup + 2 tablespoons sour cream

2 tablespoons grated parmesan cheese

1 egg

1/2 teaspoon salt

1/4 teaspoon nutmeg

1/4 teaspoon pepper

3 tablespoons panko bread crumbs

2 tablespoons unsalted butter, melted

Instructions

Preheat oven to 375 degrees

Grease muffin tins and set aside

Bring a medium pot of water to boil, cook macaroni until al dente. Macaroni should be too firm to eat right out of the pot. Drain.

In the same pot, stir together macaroni, cheddar cheese, cottage cheese, sour cream, parmesan cheese, egg, salt, nutmeg and pepper.

With an ice cream scooper, scoop macaroni mixture into muffin tins. Pack it down so it holds its shape.

In a small bowl, mix together breadcrumbs and butter, then sprinkle on top of each macaroni cup.

Bake 10-15 minutes or until tops are golden.

Let cool slightly before serving. Enjoy!

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