

RECIPES: FIVE INGREDIENTS OR LESS



Mini Mac & Cheese Cupcakes

8 ounces elbow macaroni
2 cups shredded Cheddar or Cheddar-Jack blend
Salt and pepper, to taste
1 cup milk (any type)
2 large eggs

Preheat oven to 400 degrees. Cook pasta according to package directions. Meanwhile, prepare pans: Either line a muffin tin with 12 paper or foil cupcake liners, or grease mini muffin pans (enough for 24 mini cupcakes) with butter and sprinkle with panko crumbs, dumping out excess crumbs. When pasta is done, drain and return to pot. Stir in shredded cheese until melted. Season with salt and pepper. Beat eggs and milk together in a medium bowl; stir into pasta. Spoon mixture into prepared muffin cups. Bake 20 minutes for full-size cupcakes; 15 minutes for mini cupcakes.

Servings: 6