

Mini Mac and Cheese Bites



Ingredients

2 cups uncooked elbow macaroni	2 cups shredded sharp cheddar, divided
1 cup seasoned bread crumbs, divided	1 cup shredded Swiss cheese
2 Tbsp. butter	2 large eggs
2 Tbsp. flour	½ tsp. onion powder
1¼ cups 2% milk	½ tsp. garlic powder
¾ cups biscuit/ baking mix.	½ tsp. salt

Directions

1. Preheat oven to 425°. Cook macaroni according to package directions-drain.
2. Meanwhile, sprinkle 1/4 cup bread crumbs into 36 greased mini-muffin cups. In a large saucepan, melt butter over medium heat. Stir in flour and seasonings until smooth; gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened. Stir in 1 cup cheddar cheese and Swiss cheese until melted.
3. Remove from heat; stir in biscuit mix, eggs and 1/2 cup bread crumbs. Add macaroni; toss to coat. Spoon about 2 tablespoons macaroni mixture into prepared mini-muffin cups; sprinkle with remaining cheddar cheese and bread crumbs.
4. Bake 8-10 minutes or until golden brown. Cool in pans 5 minutes before serving.
Yield: 3 dozen.