Mac 'n' Choc Cups



TIME	30 Minutes
INGREDIENTS	9 items

MAKES 6 servings

Mac 'n' Choc Cups

INGREDIENTS

- 1 tbsp salted butter
- half a cup whole milk
- 2 tbsp all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 100g uncooked macaroni pasta
- 100g shredded Cheddar cheese
- 20g MALTESERS buttons
- 25g MALTESERS buttons cut in half and quarters

INSTRUCTIONS

1. Heat oven to 180 degrees Celsius. Spray muffin tin liners with some cooking spray or brush with a little melted butter.
2. Cook macaroni as directed on the package, drain and set aside.
3. In a small saucepan, melt 1 tablespoon of the butter over medium heat. Add flour, salt and pepper and beat with a whisk for about 2 minutes or until thickened. Slowly add the milk. Bring to boil stirring frequently. Remove from the heat and stir in cheese and 20g of MALTESERS buttons. Stir in macaroni and make sure the sauce is evenly distributed.
4. Divide the mixture evenly among cups.
5. Bake for about 20 minutes or until golden brown on top. Let stand for 5 minutes and sprinkle each cup with MALTESERS buttons cut in half or quarters.

More Recipes Like This

MALTESERS Crunchy Rocky Road

Cooking time

20 mins prep (sets in 4 hours)

Ingredients

6 items

MALTESERS Blondies

Cooking time

45 mins

Ingredients

9 items

MALTESERS Malted No Bake Cheesecake Squares

Cooking time

30 mins (plus chilling)

Ingredients

9 items



Unicorn Ice-cream Waffle Sandwiches

Cooking time

20 Minutes

Ingredients

9 items

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