

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Recipe Name

Date added: 2024/11/02

Ingredients

- 8 oz macaroni
- 1/4 cup cheese powder
- 1/4 cup dry milk powder
- 2 tablespoons butter
- 3 tablespoons milk
- 2 teaspoons cornstarch, dissolved in splash of water
- salt to taste

Method

1. Boil pasta in lightly salted water to al dente texture. Drain and set aside. do not rinse
2. Combine powders. Add to empty pasta pot. Add butter and milk. Return to heat.
3. Heat over medium-high heat until butter is dissolved. Use whisk to create a smooth sauce.
4. Once sauce is combined, adjust heat to lightly bubbling. While stirring, add cornstarch slurry. Whisk thoroughly to combine.
5. Toss pasta in sauce. Serve.

Notes

Next time, more cornstarch. Inspired by: *original recipe link*

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:

https://wiki.cookie mountain.org/doku.php?id=recipes:instant_mac

Last update: **2024/11/02 20:05**

