**Macaroni and Cheese (groups of 3)**

**Ingredients**

250 ml of macaroni

25 ml butter

25 ml flour

250 ml milk

1 ml salt

1 ml of black pepper

250 ml cheddar cheese

**Method**

1. Fill a medium pot ½ way with 1 ml of salt. Bring water to boil.
2. Once the water is boiled, add macaroni. Cook for approx. 8 minutes or until soft.
3. Drain macaroni.
4. In a large sauce pan, melt butter.
5. Add flour mixed with salt and pepper. Use a whisk to stir until well blended.
6. Pour milk in gradually, stirring.
7. Bring to boiling point while stirring. Once the sauce is boiling, reduce heat to low.
8. Add shredded cheddar cheese gradually and simmer for 5 minutes until cheese is melted.
9. Turn off flame.
10. Add macaroni to the saucepan and toss to coat with the cheese sauce.