

Geronimo Stilton



EASY CHEESY RECIPES

Celebrate National Cheese Day by making these cheesetastic recipes! (**Note:** Use caution and have adult supervision when cooking on the stovetop and or in the oven.)

MAC 'N' CHEESE BITES

INGREDIENTS

- 8 oz. elbow macaroni
- 2 tablespoons salted butter
- 2 tablespoons all-purpose flour
- 1½ cups whole milk
- 2 cups of pre-shredded cheddar cheese
- ¼ cup sour cream
- ½ teaspoon salt
- 1 egg, beaten

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Grease mini muffin pan.
3. Cook the pasta, drain, and set aside.
4. In a small saucepan over medium heat, combine the butter and flour, whisking until smooth. Gradually add milk and bring to a simmer. Add 1½ cups of the cheese, sour cream, and salt. Stir until creamy.
Remove from heat.
5. In a large bowl, mix together the pasta, cheese mixture, and egg.
6. Spoon mac 'n' cheese mixture into mini muffin pan and sprinkle remaining cheese on top of each mac 'n' cheese muffin.
7. Bake at 400 degrees for 18 minutes or until golden brown. Let cool for 1 to 2 minutes before serving.

CHEESY MINI PIZZA BAGELS

INGREDIENTS

- 8 pre-sliced mini bagels
- ¼ cup of tomato sauce
- ½ cup of pre-shredded mozzarella cheese

DIRECTIONS

1. Preheat oven (or toaster oven) to 425 degrees.
2. With a spoon, spread tomato sauce on each bagel and top with mozzarella cheese.
3. Place mini bagels on a cookie sheet, making sure to leave room between each one. Bake at 425 degrees for 10 to 15 minutes.
4. Let cool for 1 to 2 minutes before serving.



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