

## Macaroni cheese

### Ingredients

100g macaroni

50g plain flour

50g margarine

500ml milk

100g cheese

### Method

1. Half fill a medium saucepan and place on the hob to boil.
2. When boiling add the macaroni and cook for 10 minutes or until soft.
3. Grate the cheese.
4. Place the milk and flour in another saucepan and stir until the lumps have gone. Add the margarine.
5. Place on the hob and stir continuously until thick.
6. Remove from the heat and stir in the cheese.
7. Drain the macaroni and mix into the cheese sauce.

