

## Mac & Cheese Cups



### Ingredients:



- 12 ounces elbow macaroni, cooked al dente
- 5 tablespoons [Hiland Dairy Unsalted Butter](#), divided
- 1 cup Panko bread crumbs
- 5 cups [Hiland Dairy Sharp Cheddar Cheese](#), freshly grated, divided
- 3 tablespoons all-purpose flour
- 1/2 teaspoon crushed red pepper
- 2 3/4 cups [Hiland Dairy Vitamin D Milk](#)
- 3/4 cup [Hiland Dairy Heavy Whipping Cream](#)

- 2 teaspoons Dijon mustard
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 tube refrigerated crescent rolls

## Directions:

Preheat oven to 400°F. In a bowl, mix together 2 tablespoons melted butter, bread crumbs and 1 cup cheese. Set aside.



Open tube of crescent rolls and press each triangle into a cup of a muffin tin. Set aside.



In a large saucepan, melt 3 tablespoons butter over moderately-low heat. Stir in flour and crushed red pepper.



Cook roux by stirring for 3 minutes. Whisk in milk. Bring sauce to a boil, whisking constantly. Reduce heat and simmer for an additional 3 minutes, whisking occasionally. Stir in heavy whipping cream, 4 cups cheese, mustard, salt and pepper.



Stir in cooked macaroni noodles.



Transfer mixture evenly into each cup.



Sprinkle butter, bread crumbs and cheese mixture on top of each cup. Bake for 13 to 15 minutes, or until edges are golden brown.