

# Baked Macaroni and Cheese Balls

**Makes:** 18-20 mac and cheese balls

**Total Time:** 40 minutes + chilling time

## Ingredients

- 3 cups macaroni and cheese, homemade OR 1 box store-bought, prepared as directed and chilled
- 2 large eggs, beaten
- ½ cup flour
- 1 cup bread crumbs, seasoned or unseasoned
- 4 tablespoons olive oil, divided

## Directions

Prepare mac and cheese according to package directions. Place in an airtight container and chill in the refrigerator for at least 12 hours, until firm and somewhat dried out.

Place flour, eggs and breadcrumbs in 3 separate small bowls and set aside.

Preheat the oven to 425°F and line a large baking sheet with parchment paper. Drizzle baking sheets with about 2 tablespoons of olive oil and spread evenly.

Remove mac and cheese from the refrigerator. Using a small cookie scoop, roll macaroni and cheese into 1 ½ inch balls until all mac and cheese has been used.

Working one at a time, dip rolled mac and cheese in the flour, then the beaten eggs, and finally dredge in bread crumbs, pressing all around to coat. Repeat with all balls.

Transfer to baking sheet and bake for 10 minutes, remove from oven and add 2 more tablespoons olive oil to the sheet and spread around. Flip balls over and bake for an additional 7-10 minutes, or until golden brown.

Remove from oven and serve with your favorite condiment.